



MARGERUM

2017 Viognier, Margerum Estate Vineyard

Los Olivos District

This is the premier vintage of our Margerum Estate Vineyard Viognier, made from fruit grown among the rolling hills of the Los Olivos District.

Vineyard Regions: 100% Margerum Estate Vineyard, Los Olivos District

Vintage Conditions: A very early harvest beginning August 3rd. Heat waves perpetuated picking, otherwise summer was consistently mild. Theoretically 2017 marked the official end of California's five-year drought; but it did not end it in Santa Barbara County. The wetter winter did have the effect of percolating soils and reducing the salts in some of the vineyards. Clear skies and warm spring weather allowed for consistent flowering overall, with average to below average yields.

Harvest Date: August 23rd

Winemaking: Picked for opulent flavors, barrel fermented in our 55-degree winery, full malolactic fermentation and battonaged for 4 months.

Maturation: Aged 10 months sur lie in a neutral two year old demi-muid French oak barrels from Tonnellerie Ermitage.

Wine Analysis: Alcohol 12.7%, pH 3.32, and TA 7.4 g/L.

Production: 56 cases

Winemaker Notes...

Color: Very light with hues of straw and gold

Aroma: White flower blossoms with hints of citrus, melon and vanilla

Palate: Rich, full-bodied and opulent with balanced acidity. Restrained.

Also: While the majority of our Estate Viognier is used as a component of **M5 White**, we had sufficient quantity in 2017 to bottle this 100% Viognier.

Peak Drinking: Now-2025

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