



# MARGERUM

## 2018 D Sauvignon Blanc

*Happy Canyon of Santa Barbara*

Margerum “D” is an exploration in what can be achieved with barrel fermentation of high quality Sauvignon Blanc. The high mineral (low nutrient) soils of the Happy Canyon of Santa Barbara AVA automatically put these wines into a category resulting in reduction which, with battonage, gives the wine a mineral quality, a textured palate, and an ability to age for ten to twenty years and improve.

### 100% Sauvignon Blanc

**Color:** Golden straw green tinged, bright and viscous.

**Aroma:** Sweet vanillian notes with marmalade (orange, fig, and peach) aromas complemented by creamy notes, brioche, white florals and marula fruit.

**Palate:** An expansive complex expression of Sauvignon Blanc with savory elements, great natural acidity balanced with fruit and nuances of oak.

The texture of the wine is full, powerful and persistent with the lees and wood complementing the strong fresh fruit in this very young wine.

Drink now to 2028

**Alcohol:** 12.8%

**pH** 3.30

**TA** 7.8 g/L.

**Production:** 200 six packs, 6 magnums, and 3 three liters

**Suggested Retail:** \$40

This wine is crafted from first picks of Sauvignon Blanc grown at Blocks 2a, 2b, 5e and 5f (66%) at McGinley Vineyard and block 12a from Grassini Vineyard (34%). These early picks saw skin contact and all were fermented in 265 Liter Ermitage “Cigar” pipes. These barrels are elongated for added lees contact with the wine. There were a combination of new, one year old and two year old barrels that have been used for the “D” program.

**Vineyard Region:** Happy Canyon of Santa Barbara AVA

**Vintage Conditions:** 2018 a “normal” vintage allowed us to have a longer picking season, as the fall days became cooler and the days shorter. Our first grapes ripened in early to mid-September and the last varieties hung on vines until early November. With August start dates the harvest becomes very compacted as the heat of summer ripens the grapes quicker. It was a mellow growing season and the lack of any dramatic weather kept the vines healthy and happy with no signs of yellowing leaves and vines shutting down. Mild weather allows for more hang time which means the grapes reach that perfect balance of acidity and brix and develop more complex flavors.

**Maturation:** Aged entirely in barrel for 8 months with battonage (lees stirring) and kept in our very cold room. Aged in 34% new Ermitage pipes, 34% one-year old Ermitage pipes, and 32% in neutral Ermitage pipes.