



# MARGERUM

## 2018 Riesling

*Santa Barbara County*

### 100% Riesling

**Color:** Light straw green with hues of gold.

**Aroma:** Fresh, bright aromas of green apples, white flowers, snap peas and touches of honeycomb.

**Palate:** Crisp, clean and racy. Complex young flavors of tart apple pie and strappy citrus peel literally dance on the palate. A nice minerality rounds out the wine and there is a persistent finish. This is a wine that is great served cold as an aperitif or slightly chilled with smoked seafood or Asian cuisine. It's a wine that can be (and should be) enjoyed now. We also recommend cellaring to drink the next 10+ years as previous vintages have aged incredibly well.

**Alcohol:** 9.6 %

**pH** 2.67

**TA** 12? Too high to measure

**RS** 20 g/L or 2%

**Production:** 168 cases

**Suggested Retail:** \$28

The grapes for this wine are sourced from the Kick-On Vineyard located on the eastern end of the Los Alamos Valley along meandering San Antonio Creek. The grapes are picked at quite low Brix early morning then foot stomped and gently pressed to stainless steel tanks and one neutral barrel for cool slow fermentation to retain the delicate aroma profile associated with fine Rieslings. Due to the high natural acidity we cease fermentation early to retain some natural residual sugar to balance the steely acidity, increasing viscosity and mouthfeel. The wine is aged for six months in stainless steel and neutral barrel before bottling, capturing freshness and vibrancy.

**Vineyard Region:** Eastern end of the Los Alamos Valley in Santa Barbara County.

**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..

**Regimen:** Picked September 18<sup>th</sup>, three hour skin contact and aged 6 months 81% Stainless Steel, 19% neutral French oak stored in our 45-degree cold room.

**Drink now to 2030**

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