



# MARGERUM

## 2019 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 special category. Reductive winemaking, 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 shiny.

**Aroma:** Sweet vanilla 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.

**Overall:** The texture of the wine is full, powerful, and persistent with the lees and wood complementing the strong fresh fruit in this perfect example of how great Sauvignon Blanc can be.

Drink now to 2035

**Alcohol:** 12.8%

**pH** 3.25

**TA** 7.6 g/L.

**Production:** 219 six packs, 6 magnums, and 3 three liters

**Suggested Retail:** \$40

This wine is crafted from first picks of Sauvignon Blanc grown at small Blocks at McGinley Vineyard (62%) and Grassini Vineyard (38%). These early picks saw some 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:** 2019 was an outstanding vintage. It was a very cold winter and a very mild spring and summer leading to slow maturation and long hang times for increased complexities. Harvest was much later in the summer which allows us to harvest under kinder conditions – there were essentially no heat spikes which tend to cause panic and backups in the winery.

We are, and have been, very excited about vintage 2019 and we are proud to release this astonishingly complex and savory Sauvignon Blanc.

**Maturation:** Aged entirely in barrel for 8 months with battonage (lees stirring) and kept in our very cold room. Aged in 25% new Ermitage pipes, 12.5% one-year old Ermitage pipes, and 62.5% in neutral Ermitage pipes.

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