



# MARGERUM

## 2019 ESTATE PICPOUL BLANC

*Los Olivos District*

This wine is crafted from a small block grown at the Margerum Estate Vineyard in the Los Olivos District.

**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.

**Maturation:** The wine was racked one time after fermentation and aged 9 months in stainless steel during which the fine lees are stirred. Very little SO<sub>2</sub> is used, instead the lees and CO<sub>2</sub> from fermentation help protect the wine from oxidation.

**Food Pairing:** Santa Barbara spot prawns, spiny lobster, sushi, scallops, ceviche and oysters.

**And:** Picpoul means “lip stinger” and it is one of the oldest grape varieties from the Languedoc-Roussillon region of France.

The majority of the Picpoul Blanc that we produce is a crucial component of our Estate M5 White blend.

We are, and have been, very excited about vintage 2019 and we are proud to release just 56 cases of this rare varietal.

### 100% Picpoul Blanc

**Color:** Straw yellow and green with golden hues.

**Aroma:** Lime zest and wet granite with hints of mint and cream.

**Palate:** Tart, and very dry with lean citrus fruits, plantain, and cactus cooler-esq flavors. Very appealing flowery barely ripe peach. Very savory.

**Alcohol:** 12.1%

**pH** 3.22

**TA** 7.4 g/L

**Suggested Retail:** \$28.95