



# MARGERUM

## 2020 D Sauvignon Blanc

*Happy Canyon of Santa Barbara*



### 100% Sauvignon Blanc

**Alcohol** 12.7%

**pH** 3.2

**TA** 8.3 g/L

**Production** 226 cases

**Retail** \$40

**Color** Bright, golden straw and green tinged.

**Aroma:** Very classic Sauvignon Blanc aromas of grass, herbs, minerals and burnt grapefruit. Smells delicious and a great marker for Sancerre.

**Palate** A wonderfully vibrant, rich and expansively complex expression of Sauvignon Blanc with savory elements, excellent natural acidity balanced with fruit and nuances of wood.

Margerum “D” is an exploration of what can be achieved with barrel fermentation of great quality Sauvignon Blanc. The high mineral (low nutrient) soils of the Happy Canyon of Santa Barbara 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.

This wine is crafted from picks of Sauvignon Blanc grown at McGinley Vineyard (89%), Grassini Vineyard (8%) and Happy Canyon Vineyard (2%). These early picks saw some skin contact and all were fermented in 265 Liter Ermitage “Cigar” pipes. These barrels are uniquely elongated for added lees contact and are a combination of new, one-year old and two-year old barrels that have been used only for the “D” program. D stands not only for Doug Margerum’s name but is also a nod to the legendary Loire Winemaker, Didier Dagueneau.

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

**Vintage Conditions** Santa Barbara County had a cool spring and mild summer temperatures that extended the growing season. Harvest began in the last half of August and the weather that followed had the usual summer heat waves. It was a very quick and even harvest with yields that were average to below average helping to produce pronounced flavors and aromatics. Most importantly for us, we did not have the fires that plagued the vineyards to the north. We are very happy with the quality of the wine and the “numbers” (pH, TA, Alcohol) have been right on resulting in very balanced wines.

**Maturation** Aged entirely in barrel for 8 months with battonage (lees stirring) and kept in our very cold cellar. Aged in a mixture of new, one-year old and neutral cigar pipe (longer than typical) Ermitage barrels.

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