



MARGERUM

2020 Estate Picpoul Blanc

Los Olivos District



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. Driven.

Alcohol 11.8%

pH 3.21

TA 7.4 g/L

Retail \$28.95

This wine is crafted from a small block grown at the Margerum Estate Vineyard in the Los Olivos District in the heart of Santa Barbara Wine Country.

Vintage Conditions 2020 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 is that 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, Alcohols) have been right on resulting in very balanced wines.

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 SO₂ is used, instead the lees and CO₂ 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 2020 and we are proud to release only 120 cases of this rare varietal.

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