



100% Picpoul Blanc

Alcohol 11.1%
pH 3.14
TA 7.7 g/L
Production 197 cases



MARGERUM

2021 Estate Picpoul Blanc

Los Olivos District

This wine is crafted from a small block (less than 1 acre) grown at the Estate Vineyard in the Los Olivos District in the heart of Santa Barbara Wine Country.

Vintage Conditions: Santa Barbara County had a cool spring and mild summer temperatures that extended the growing season. Harvest began in the fall allowing for increased flavors due to hang time. The weather was mild, and we had a long timeframe in which to carefully pick for optimal flavors. Yields were slightly above average, but the weather cooperated permitting us to have pronounced flavors and aromatics. We are very happy with the quality of the wine and the “numbers” (pH, TA, Alc.) are perfect 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. Great Reception wine.

Color: Straw yellow and green-gold hues.

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

Palate: Energetic, fresh and dry with citrus fruits, plantain, and white/yellow pit fruit. Very appealing peach blossom, savory and driven.

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 providing excellent acidity and freshness to the finished wine.