



MARGERUM

2022 Estate Picpoul Blanc

Los Olivos District



100% Picpoul Blanc

Alcohol 12.2%

pH 3.44

TA 7.0 g/L

Production 185 cases

These grapes are grown from a small block (less than 1 acre) at our Estate Vineyard in the Los Olivos District. The word Picpoul means “lip stinger” and it is one of the oldest grape varieties from the Languedoc Roussillon appellation of France. The majority of the Picpoul Blanc that we produce is a crucial component of our Estate M5 White Rhône style blend providing excellent acidity and freshness to the finished wine.

Vintage Conditions: Santa Barbara County had ideal growing conditions for most of the year and mild summer temperatures until an extended Labor Day heat wave hit. We were ready and harvested most of the early ripening varieties before and right at the beginning of the heat. Of course, that was followed by rain but after that the weather was mild, and we had a long timeframe for the remainder of harvest in which to carefully pick for optimal flavors. Yields were slightly below average, The weather cooperated for the remainder of the year permitting us to pick and process to produce wines with excellent flavors and abundant aromatics. We are very happy with the quality of the wines in 2022.

Maturation: The wine was raked 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.

Color: White gold, green-gold and straw hues.

Aroma: Citrus zest, fresh herbs, olive oil and river rock.

Palate: Lively, zesty and vibrant on the palate with citrus fruits and white/yellow stone fruit. Very appealing stone fruit blossom, savory and driven.

MARGERUM WINE COMPANY

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