



MARGERUM

2022 Estate Trois Blondes

Los Olivos District

This is our second bottling from our Estate Vineyard and is a direct result of how compelling a Marsanne dominant wine is. When combined with two other exotic white varietals like Roussanne and Viognier, there is a potent combination matching the rich, vibrant textures of these grapes with aromatic delight and acidity.

Vineyard Region: 100% Estate, Los Olivos District

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 varietals 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.

Winemaking: Picked for opulent flavors, fermented in tank in our 55-degree winery, partial malolactic fermentation for creaminess.

Maturation: Aged 5 months sur lie in a combination of stainless-steel barrels, French oak barrels from Tonnellerie François Frères and Ermitage.

Color: Bright white-yellow and gold hues.

Aroma: Vibrant and intoxicating display of white flowers and white and yellow stone fruits. Honeysuckle, magnolia, marzipan, white nectarine, white peach and fresh herbs.

Palate: Beautifully textured with a refreshing and savory, weighted palate presence. Rich, flavorful and dynamic. Very tasty and unique.

TWO THOUSAND AND TWENTY ONE

MARGERUM

Trois Blondes

ESTATE
LOS OLIVOS DISTRICT



61% Marsanne
29% Viognier
10% Roussanne

Alcohol 13.1%
pH 3.5
TA 5.9 g/L
Production 227 cases

MARGERUM WINE COMPANY

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