



Margerum Wine Company
2012 SYBARITE Sauvignon Blanc
Santa Barbara County

The word SYBARITE is derived from Sybaris, an ancient Greek city in southeastern Italy noted for the luxurious, pleasure seeking behavior of many of its inhabitants.

This wine is crafted from Sauvignon Blanc grown at McGinley Vineyard (50%), Grassini Vineyard (20%), Star Lane Vineyard (15%), and Curtis Vineyard (15%).

Vineyard Region: Happy Canyon of Santa Barbara AVA

Vintage Conditions: 2012 was a good year for growers, as the yields were high and the quality was very good. Nice cool mild summer, low wind spring, so a great set. No rain, no frost, and no storms – amazingly. Summer arrived with little fog and perfect clear warm (not hot) days allowed for slow grape development retaining natural grape acidity resulting in low alcohol wines with rich concentrated varietal flavors.

Maturation: 9% fermented and matured on lees in neutral oak barriques for 3 months. The balance of the wine was fermented and matured in stainless steel. All lots were battonaged.

Wine Analysis: Alcohol 12.1%, pH 3.42, and TA 6.5 g/L.

Production: 5000 cases

Winemaker

Winemaker comments:

Color: Green tinged, bright and vibrant.

Aroma: Lifted perfume of apple blossom, Tahitian lime and ripe banana, layered with a slight hint of gunflint.

Palate: As the wine hits the surfaces of the mouth a fresh and vibrant zingy acidity floods the taste buds sending signals to the brain asking for more! Flavors of green apple, snow pea tendril, Bosc pear and wet slate come to the fore. Complemented with subtle texture (lees contact) this wine has incredible persistence and balance.

This wine is perfect to serve as an aperitif, with dinner or after with a selection of your favorite cheeses.

Peak Drinking: Now-2017

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