



Margerum Wine Company
2013 Late Harvest Viognier
Santa Barbara County

Margerum Late Harvest Viognier is from a small parcel that was handpicked (at 30 Brix) and whole cluster pressed to tank for a long, slow, cool fermentation. Fermentation naturally ceased at 12.8 Brix retaining sweetness from the natural grape sugars. The wine has intense varietal aromas, a luscious mouth feel with a clean finish.

Vineyard Region: Camp 4 Vineyard, Santa Barbara County

Vintage Conditions: It was an early harvest for dry whites – we let this hang until October 22nd where it achieved 31.9 Brix.

Maturation: Will improve and richen with age.

Wine Analysis: Alcohol 11%, pH 3.38, RS 15% and TA 7.7 g/L.

Production: 90 cases

Winemaker

Winemaker comments:

Color: Golden , dark green, and honey

Aroma: Peaches, honeysuckle, apple blossoms

Palate: Sweet, spicy (Chinese five spice), green tea and peach nectar. Finishes dry.

Peak Drinking: Now until 2020

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