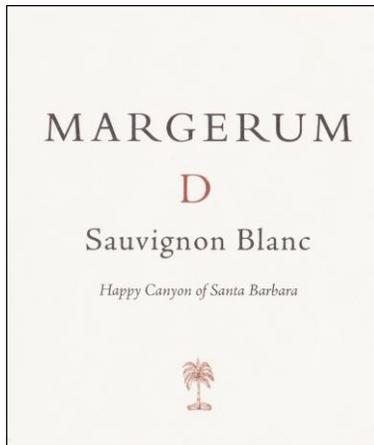




# MARGERUM

## 2014 D Sauvignon Blanc

*Happy Canyon of Santa Barbara*



### 90 Points

Wine Enthusiast, May 2016

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#### 100% Sauvignon Blanc

**Color:** Straw green tinged, bright and vibrant.

**Aroma:** Lively Grassy aromas complemented by creamy notes, pink grapefruit sorbet, vanilla, white florals and marula fruit.

**Palate:** A bold expression of Sauvignon Blanc with its natural grape acidity balanced with nuances of fine oak.

The texture of the wine is full, powerful and persistent due to the lees and wood complementing the strong fresh fruit in this very young wine.

**Alcohol:** 12.2%

**pH** 3.19

**TA** 7.5 g/L.

**Production:** 375 six pack cases

**Suggested Retail:** \$36

Margerum “D” is an exploration in what can be achieved with barrel fermentation of high quality Sauvignon Blanc. The high mineral soils of the Happy Canyon of Santa Barbara AVA automatically put these wines into a low nutrient category resulting in reduction which, with battonage, gives the wine a “mineral” quality.

This wine is crafted from Sauvignon Blanc grown at the “The Point” at McGinley Vineyard, a selected field blend pick at McGinley Vineyard and blocks 12A and 12B from Grassini Vineyard. These early picks saw skin contact and all were fermented in barrel.

**Vineyard Region:** Happy Canyon of Santa Barbara AVA

**Vintage Conditions:** Harvest 2014 was our earliest in history. We commenced harvest on August 8th. Quality was extraordinary with small berries, ripeness without a lot of sugar and focused varietal flavors. It was clear early on that this would be a fantastic vintage. The average temperatures in 2014 were lower than 2013. We had no weather issues. The season was so consistent we were able to pick without heat spikes or cold spells causing panic or interrupting the harvest. Overall, the wines have balanced acidity, low alcohols, precious tannins and they are concentrated and intense.

**Maturation:** Aged entirely in barrel for 10 months with battonage (lees stirring) and kept in our very cold room. 26% new Ermitage barrels, 28% one year old Ermitage, 27% 2 year old Ermitage, and 19% in neutral Ermitage pipes.

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