



91 Points

Wine Spectator, May 2017

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: 12.5%

pH 3.16

TA 8.0g/L.

Production: 312 six pack cases

Suggested Retail: \$36



MARGERUM

2015 D Sauvignon Blanc

Happy Canyon of Santa Barbara

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 block 12A from Grassini Vineyard. These early picks saw skin contact and all were fermented in 265 Liter Ermitage "Cigar" barrels. These barrels are elongated for added lees contact with the wine.

Vineyard Region: Happy Canyon of Santa Barbara AVA

Vintage Conditions: Harvest 2015 was another unusually early harvest. We commenced on the 3rd of August picking our early lots of Sauvignon Blanc. 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. Mild temperatures were consistent throughout August allowing long hang times with no heat spikes causing high sugar levels. 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. 33% new Ermitage pipes, 33% one year old Ermitage pipes, and 34% in neutral Ermitage pipes.

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