



MARGERUM

2017 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 (low nutrient) soils of the Happy Canyon of Santa Barbara AVA automatically put these wines into a category resulting in reduction which, with battonage, gives the wine a mineral quality, a textured palate, and an ability to age for ten to twenty years and improve.

This wine is crafted from first picks of Sauvignon Blanc grown at the “The Point” (37.5%) and Blocks 2a, 2b & 5e (25%) at McGinley Vineyard and block 12a from Grassini Vineyard. These early picks saw skin contact and all were fermented in 265 Liter Ermitage “Cigar” pipes. These barrels are elongated for added lees contact with the wine. There were a combination of new, one year old and two year old barrels that have been used for the “D” program.

Vineyard Region: Happy Canyon of Santa Barbara AVA

Vintage Conditions: Another relatively very early harvest beginning August 11th with a heat wave for the week followed by thunderstorms that weekend. Theoretically 2017 marked the official end of California’s five-year drought; it did not end it in Santa Barbara County. The wetter winter did have the effect of percolating soils and reducing the salts in some of the vineyards. With no ground water near the surface the stressed vines produced intensely flavored grapes with low brix, which resulted in lower alcohol wines with concentrated fruit flavors.

Maturation: Aged entirely in barrel for 10 months with battonage (lees stirring) and kept in our very cold room. Aged in 25% new Ermitage pipes, 25% one-year old Ermitage pipes, and 50% in neutral Ermitage pipes.

92 Points

Wine Enthusiast ~ December ‘18

100% Sauvignon Blanc

Color: Golden straw green tinged, bright and viscous.

Aroma: Sweet vanillian notes with marmalade (orange, fig, and peach) aromas complemented by creamy notes, brioche, white florals and marula fruit.

Palate: An expansive complex expression of Sauvignon Blanc with savory elements, great natural acidity balanced with fruit and nuances of oak.

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

Alcohol: 12.8%

pH 3.30

TA 7.8 g/L.

Production: 200 six packs, 6 magnums, and 3 three liters

Suggested Retail: \$40