



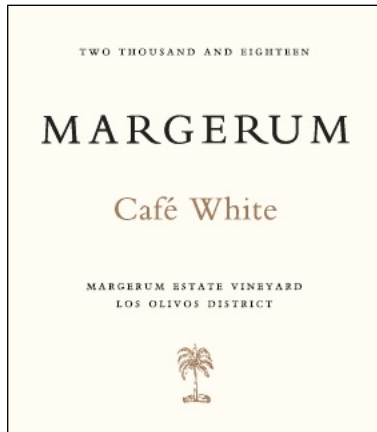
# MARGERUM

## 2018 Café White

*Los Olivos District*

*Margerum Estate Vineyard*

*It's a wine with flavors that takes you to the south of France.*



**54% Marsanne**  
**33% Viognier**  
**13% Roussanne**

**Color:** Slight straw and golden hues with a viscosity that clings to the glass as it is swirled.

**Aroma:** White flowers, honey, green pears, peaches, honeydew melon, spices, and a hint of cream.

**Palate:** Full, round and pleasing with ample acidity to balance the richness that will continue to evolve with time in bottle. Flavors of apple, wet stone and a touch of peach nectar engage with a lovely long persistent finish that lingers.

**Alcohol:** 13.2%

**pH** 3.38

**TA** 6.4 g/L.

**Production:** 180 cases.

**Suggested Retail:** \$32.00

The grapes for this wine come from the gravelly loam of our Estate Vineyard. We blend Marsanne to balance the viscosity of Roussanne and Viognier. The result is a perfectly balanced fruit and acidity that delivers complex flavors and a refreshing impression that is perfect for outdoor dining, picnics and lighter fare.

**Vineyard Regions:** Los Olivos District

**Vintage Conditions:** 2018 a “normal” vintage allowed us to have a longer picking season, as the fall days became cooler and the days shorter. Our first grapes ripened in early to mid-September and the last varieties hung on vines until early November. With August start dates the harvest becomes very compacted as the heat of summer ripens the grapes quicker. It was a mellow growing season and the lack of any dramatic weather kept the vines healthy and happy with no signs of yellowing leaves and vines shutting down. Mild weather allows for more hang time which means the grapes reach that perfect balance of acidity and brix and develop more complex flavors.

**Techniques:** Handpicked and cluster sorted, gently pressed and cold settled to tank for three days. Racked from gross lees and fermented in 20% 228 Liter French oak barrels and 80% stainless steel tanks. Aged sur lie for 8 months with partial malolactic fermentation. Blended, filtered and bottled June 2019.