



# MARGERUM

2018 Viognier, Margerum Estate Vineyard

*Los Olivos District*

This is the second vintage of our Margerum Estate Vineyard Viognier, made from fruit grown among the rolling hills of the Los Olivos District.

**Vineyard Regions:** 100% Margerum Estate Vineyard, 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 varietals 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.

**Harvest Date:** August 19<sup>th</sup>

**Winemaking:** Picked for opulent flavors, barrel fermented in in our 55-degree winery, full malolactic fermentation and battonaged for 4 months.

**Maturation:** Aged 10 months sur lie in a two year old demi-muid French oak barrels from Tonnellerie Ermitage.

**Wine Analysis:** Alcohol 13.9%, pH 3.09, and TA 7.9 g/L. **Production:** 56 cases

### *Winemaker Notes...*

**Color:** Very light with hues of straw and gold

**Aroma:** White flower blossoms with hints of citrus, melon and vanilla

**Palate:** Rich, full-bodied and opulent with balanced acidity. Restrained.

**Also:** While the majority of our Estate Viognier is used as a component of **M5 White**, we had sufficient quantity in 2018 to bottle this 100% Viognier.

**Peak Drinking:** Now-2025

MARGERUM WINE COMPANY  
59 Industrial Way, Buellton, CA 93427  
P 805.686.8500 • F 805.686.8533  
info@margerumwines.com • www.margerumwines.com