



MARGERUM

2019 SYBARITE

Happy Canyon of Santa Barbara

This wine is crafted from a blend of Sauvignon Blanc grapes grown on the rolling hills of Happy Canyon.

Composition: 30% McGinley Vineyard, 29% Happy Canyon Vineyard, 19% Grassini Family Vineyard, 9% Two Wolves Vineyard, 5% Kingsley Vineyard, 5% Santa Ynez Vineyard and 3% Star Lane Vineyard.

AVA: Happy Canyon of Santa Barbara AVA

Vintage Conditions: 2019 was an outstanding vintage. It was a very cold winter and a very mild spring and summer leading to slow maturation and long hang times for increased complexities. Harvest was much later in the summer which allows us to harvest under kinder conditions – there were essentially no heat spikes which tend to cause panic and backups in the winery.

We are, and have been, very excited about vintage 2019 and we are proud to release this astonishingly complex and savory Sauvignon Blanc.

Maturation: The component wines are racked one time after fermentation is complete and stored in stainless steel tanks and French oak barrels. 12% of the wine was barrel fermented and aged 4 months in barrels of various sizes – 228 liter, 265 liter, and 600 liters during which the fine lees are stirred. Very little SO₂ is used, instead the lees and CO₂ from fermentation help protect the wine from oxidation.

And: The word SYBARITE is derived from Sybaris, an ancient Greek city in southeastern Italy noted for the luxurious, pleasure seeking behavior of many of its inhabitants. SYBARITES are people who have a fondness for sensuous luxury.

100% Sauvignon Blanc

Color: Bright with golden green hues. Hints of yellow.

Aroma: Ambitious complex fruit aromas ranging from lime, spearmint to melons and tropical fruits all surrounded with a slight grassiness.

Palate: Taut, fruity, savory and a hint of creamy soft texture on the palate. A wine with layers of slate, grapefruit, honeydew melon, pineapple; hints of lemongrass. Very savory. Classic Loire style Sauvignon Blanc except with low SO₂.

Alcohol: 12.5%

pH 3.15

TA 7 g/L

Suggested Retail: \$24.50