



MARGERUM

2020 Riesling

Santa Barbara County



100% Riesling

Alcohol: 10.3 %

pH: 2.98

TA: 8.3

RS: 12.3 g/L

Production: 150 cases

Suggested Retail: \$28

Drink now to 2030

The grapes for this wine are sourced from Kick-On Vineyard (60%) located on the eastern end of the Los Alamos Valley along meandering San Antonio Creek and Lafond Vineyards (40%) in Sta. Rita Hills. The grapes are picked at quite low Brix early morning then foot stomped and gently pressed to stainless steel tanks for cool slow fermentation to retain the delicate aroma profile associated with fine Rieslings. Due to the high natural acidity we cease fermentation early to retain some natural residual sugar to balance the steely acidity, increasing viscosity and mouthfeel. The wine is aged for six months in stainless steel before bottling, capturing freshness and vibrancy.

Vineyard Region: Eastern end of the Los Alamos Valley in Santa Barbara County and Sta. Rita Hills.

Vintage Conditions: Santa Barbara County had a cool spring and mild summer temperatures that extended the growing season. Harvest began in the last half of August and the weather that followed had the usual summer heat waves. It was a very quick and even harvest with yields that were average to below average helping to produce pronounced flavors and aromatics. Most importantly for us is that we did not have the fires that plagued the vineyards to the north. We are very happy with the quality of the wine and the “numbers” (pH, TA, Alc.) have been right on resulting in very balanced wines.

Color: Bright light golden and straw.

Aroma: Fresh fruits of pear, apple and beautiful white florals jump out of the glass with hints of honeycomb.

Palate: Crisp, clean and racy. Complex young flavors of tart apple pie and strappy citrus peel literally dance on the palate. A nice minerality rounds out the wine and there is a persistent finish. This is a wine that is great served cold as an aperitif or slightly chilled with smoked seafood or Asian cuisine. It's a wine that can be (and should be) enjoyed now. We also recommend cellaring to drink the next 10+ years as previous vintages have aged incredibly well.

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