



MARGERUM

2021 Estate Trois Blondes

Los Olivos District

This is a first-time bottling from our Estate Vineyard and is a direct result of how compelling a Marsanne dominant wine is. When combined with two other exotic white varietals like Roussanne and Viognier, there is a potent combination matching the rich, vibrant textures of these grapes with aromatic delight.

Vineyard Region: 100% Estate, Los Olivos District

Vintage Conditions: Santa Barbara County had a cool spring and mild summer temperatures that extended the growing season. Harvest began in the fall allowing for increased flavors due to hang time. The weather was mild, and we had a long timeframe in which to carefully pick for optimal flavors. Yields were slightly above average but the weather cooperated permitting us to have pronounced flavors and aromatics. We are very happy with the quality of the wine and the “numbers” (pH, TA, Alc.) are perfect resulting in very balanced wines.

Harvest Date: October 14, 2021

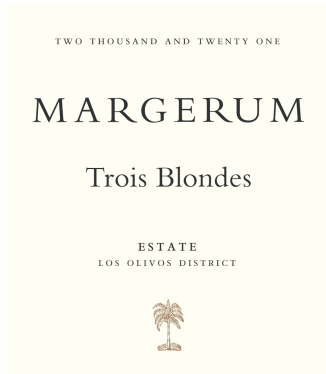
Winemaking: Picked for opulent flavors, fermented in tank in our 55-degree winery, partial malolactic fermentation for creaminess.

Maturation: Aged 5 months sur lie in a combination of stainless-steel barrels, French oak barrels from Tonnellerie François Frères and Ermitage.

Color: Vibrant yellow gold, straw hues, liquid gold.

Aroma: Exotic and opulent with a beautiful array of rich stone fruits, almond, green herbs and honeysuckle.

Palate: Lively and savory on the palate with a fascinating rich texture delivering a decadent and delicious experience.



63% Marsanne
28% Viognier
9% Roussanne

Alcohol 13.5%
pH 3.26
TA 6.9 g/L
Production 377 cases