



100% Viognier

Alcohol 12.9%
pH 3.07
TA 7.3 g/L
Production 210 cases



MARGERUM

2021 Estate Viognier

Los Olivos District

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

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 and Ermitage.

Color White gold with hues of fresh straw

Aroma Opulent white flower and citrus blossoms with hints of green melon and savory notes.

Palate Savory, fresh but weight, good acidity and restrained.

Also The majority of our Estate Viognier is used as a component of **M5 White** giving this wine the floral aromatic lift, perfectly complimenting the wine’s other lovely components.