MARGERUM

2021 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: 38% Happy Canyon Vineyard, 31% McGinley Vineyard, 18% Grassini Family Vineyard, 11% Vogelzang, 2% Two Wolves Vineyard

AVA Happy Canyon of Santa Barbara AVA

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.

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 SO_2 is used, instead the lees and CO_2 from fermentation help protect the wine from oxidation.

Color Light and bright white gold with hints of green.

Aroma Fresh green tropical fruits and melon mix with green citrus blossom, lime leaf, lime pith and fresh grass..

Palate Energetic and zippy on the palate with a wonderful savory, creamy texture. Layers of slate, grapefruit, honeydew melon, honeysuckle and lemongrass. Classic Loire style Sauvignon Blanc except with low SO_2.

100% Sauvignon Blanc

Alcohol 12.7%
pH 3.35
TA 6.7 g/L
Suggested Retail $26

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.