



# MARGERUM

## 2022 Late Harvest Viognier

Santa Barbara County  
375ml



The Late Harvest Viognier is from an esteemed vineyard's small parcel in Foxen Canyon that was handpicked with significant brix (sugar). The fruit was crushed and soaked on skins overnight to further extract the ample botrytis or noble rot. Pressed to tank for a long, slow, cool fermentation and then racked to age in neutral French oak barrels. Perfectly balanced sweetness from the the natural grape sugars makes this the ideal dessert wine.

**Pairings:** Dessert wines like this are great matches for various desserts and work especially well with blue cheeses, foie gras, and desserts like crème brûlée.

**Vintage Conditions:** Santa Barbara County had ideal growing conditions for most of the year and mild summer temperatures until an extended Labor Day heat wave hit. We were ready and harvested most of the early ripening varietals before and right at the beginning of the heat. Of course, that was followed by rain but after that the weather was mild, and we had a long timeframe for the remainder of harvest in which to carefully pick for optimal flavors. Yields were slightly below average. The weather cooperated for the remainder of the year permitting us to pick and process to produce wines with excellent flavors and abundant aromatics. We are very happy with the quality of the wines in 2022.

**Production & Wine Analysis:** 189 cases produced. Alcohol 10.6%, pH 3.91, TA 5.6 g/L

### *Winemaker Notes*

**Color:** Intense golden hues.

**Aroma:** Beautiful and intense aromas of ripe peaches, honeysuckle and apricot nectar.

**Palate:** Rich, decadent and mouth-coating delicious. Great stone fruit sweetness balanced by a wonderfully luxurious texture. Bright and energetic providing a very flavorful and enjoyable experience.

**Peak Drinking:** Now and almost forever.