



# MARGERUM

2022 Riesling

*Santa Barbara County*



**100% Riesling**

**Alcohol** 10.2%

**pH** 3.08

**TA** 7.5

**RS** 19.8 g/L

**Production** 177 cases

Drink now to 2030

The grapes for this wine are sourced from Kick-On Vineyard (50%) located on the eastern end of the Los Alamos Valley along the meandering San Antonio Creek and Curtis Vineyards (50%) in Santa Ynez Valley. 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 Foxen Canyon in the Santa Ynez Valley.

**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.

**Color:** Pale to medium straw color.

**Aroma:** Intense aromas of citrus fruits such as lime, lemon, and grapefruit. Floral notes of honeysuckle and jasmine. Subtle hints of green apple and peach.

**Palate:** Crisp and refreshing acidity. Flavors of citrus zest, pear, and nectarine. Stone fruit flavors like apricot. Mineral undertones, add complexity and depth. Off-dry to medium sweetness, balancing the acidity and fruitiness. Clean and lingering finish, with a touch of lychee.

MARGERUM WINE COMPANY

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