



100% Riesling

Alcohol 11.1%
pH 3.08
TA 7.5
RS 19.8 g/L
Production 177 cases



MARGERUM

2022 Riesling *Santa Barbara County*

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 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 varieties 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.

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.