



100% Viognier

Alcohol 14.1%
pH 3.66
TA 5.4 g/L
Production 177 cases



MARGERUM

2024 Estate Viognier

Los Olivos District

This is the eight 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 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.

Harvest Date: August 11, 2024

Winemaking: Picked for opulent flavors, fermented in stainless steel at 55 degrees for one month. Then transferred into stainless steel drums to age for 6 months.

Maturation: Aged 6 months sur lie in eight stainless-steel barrels then 6 months.

Color: Very light gold with hues of straw

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

Palate: Savory, fresh and soft with good acidity.