



MARGERUM

2024 Estate Uber Blanc

Los Olivos District

100% Roussanne

Alcohol: 15.1%

TA: 5 g/L

pH: 3.57

Production 220 Cases

We farm an exceptional block of Roussanne at the Margerum Estate-Vineyard in the Los Olivos District. No blending here, this is 100% Roussanne showcasing the varietal's inherent richness, structure, and balance. Fermented slowly at cold temperatures to restrain its abundant aromatics and to allow the lees to build a supple texture. The wine was gently racked and matured on fine lees to enhance depth and complexity. Full malolactic fermentation occurred naturally.

Vintage Conditions: The 2024 vintage will be remembered for its long, cool season and light yields, producing exceptional quality as harvest occurred in the fall rather than the summer heat. The year began with ample rainfall, promoting healthy canopies, early bud break, and favorable conditions for fruit set. Harvest started and ended later than usual, consistent with Santa Barbara County's trend of cooler harvests since 2019. Unlike many warming wine regions, the county benefits from intensified marine layers due to heated nearby deserts. The extended cool temperatures have lengthened fermentation into December, enhancing grape quality with longer hang times and even ripening. This results in wines with deep color, natural acidity, and balanced dryness, making them ideal for food pairing

Maturation: Aged for eight months in a new 2,000L foudre, gaining weight, complexity and precision without an overt oak influence.

Aroma & Palate: The result is a subtle, finely textured wine with layered notes of pear, citrus zest, pastry cream, and honeysuckle. Best served cool – not cold – to fully appreciate its nuance and elegance. For important tables.

MARGERUM WINE COMPANY

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