



MARGERUM

WINE COMPANY

2024 Sybarite Sauvignon Blanc

HAPPY CANYON OF BARBARA COUNTY

92 POINTS

WINEENTHUSIAST



The word SYBARITE is derived from Sybaris, an ancient Greek city in southeastern Italy noted for the luxurious, pleasure-seeking behavior of its inhabitants. SYBARITES are people who have a fondness for sensuous luxury.

AVA COMPOSITION: This wine is crafted from a blend of Sauvignon Blanc grapes grown primarily on the rolling hills of the Happy Canyon of Santa Barbara AVA, arguably one of the finest regions to grow Sauvignon Blanc.

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.

COLOR: Light and bright straw and clarity with subtle hints of green.

AROMAS: Classic expressions of Loire Valley-style, cool climate Sauvignon Blanc. Slight grassiness, honeysuckle, lime/Meyer lemon, and poached pear.

PALATE: The 2024 has a lovely mineral character and has a savory and deliciously textured profile. Its palate reveals a myriad of flavors derived from diverse grape picks, including notes of honeydew melon, honeysuckle, and lemongrass. This wine complements a wide range of cuisines with its versatile and appealing taste.

ALC: 12.1% pH: 3.38 TA: 6.2 g/L

Production: 6329 cases SRP: \$60



VEGAN



GLUTEN
FREE



NO SUGAR
ADDED



ADDITIVE
FREE



GMO FREE

MARGERUM PHILOSOPHY

- Low sulfur additions
- No color, tannin or flavor additives
- Lightweight glass to reduce our carbon footprint

- Responsibly farmed with a focus on worker health and safety
- We offer cans and kegs to reduce packaging waste and lower our carbon footprint

- Content boxes are made from recycled materials to reduce waste
- 95% of the vineyards we source from are SIP Certified