



MARGERUM

2025 D Sauvignon Blanc

Happy Canyon of Santa Barbara



100% Sauvignon Blanc

Alcohol 13.3%

pH 3.18

TA 6.9 g/L

Production 515 cases

Margerum “D” is an exploration of what can be achieved with barrel fermenting of selected lots of high-quality Sauvignon Blanc from the Happy Canyon of Santa Barbara AVA. The high mineral (low nutrient) soils of the Happy Canyon of Santa Barbara AVA automatically put these wines into a special category. Reductive winemaking, with battonage, gives the wine a mineral quality, a textured palate and an ability to age and improve for many years. This wine is crafted from picks of Sauvignon Blanc grown at McGinley Vineyard and Vogelzang. Aged in 265-liter Ermitage “Cigar” pipes with some new oak and neutral oak. D stands for the legendary Pouilly-sur-Loire Winemaker, Didier Dagueneau, who also made barrel-fermented Sauvignon Blanc.

Vintage Conditions: The 2025 vintage unfolded under a cool spring and temperate summer that prolonged ripening without too much stress. Highs stayed in the 80s with only brief heat spikes in late August that helped kick us off and again in mid-September. Nights dropped into the 50s and low 60s, preserving acidity and slowing sugar accumulation. The extended hangtime allowed steady flavor and texture development without dehydration or sunburn, and a heavy October rain and declining temperature brought the harvest to a natural close. The wines of 2025 reflect that climate: measured ripeness, structural precision, and energy shaped by a season that favored restraint over heat.

Winemaking: Fruit was direct to press, cold settled, Aged in oak for 4 months.

Maturation: Aged in 265L cigars pipe Ermitage barrels. 25% New Oak, 75% Neutral Oak.

Color: Pale golden straw with steel grey.

Aroma: Vibrant aromas of citrus and tropical zest, layered with fresh herbs, floral notes, and a touch of minerality. Subtle oak adds elegance, hinting at the depth and refinement.

Palate: Lush and expressive on the palate, with bursts of grapefruit, lemon curd, and ripe pear, balanced by savory hints of fennel and wet stone.

MARGERUM WINE COMPANY

59 Industrial Way • Buellton, California 93427

info@margerumwines.com • www.margerumwines.com • 805.686.8500