

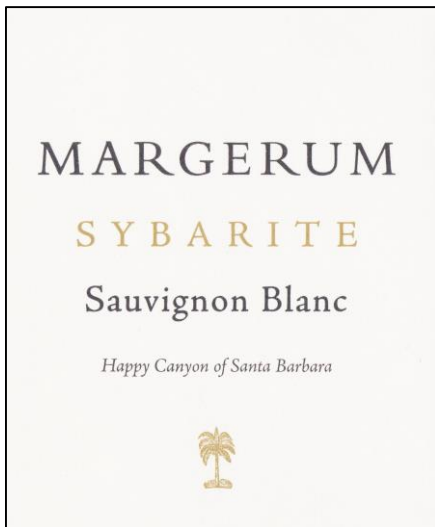


MARGERUM

2013 SYBARITE Sauvignon Blanc
Happy Canyon of Santa Barbara

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

This wine is crafted from a blend of Sauvignon Blanc grapes grown at McGinley Vineyard, Grassini Vineyard, Star Lane Vineyard, Happy Canyon Vineyard and a bit from Curtis Vineyard.



Vineyard Region: Happy Canyon of Santa Barbara AVA and Foxen Canyon

Vintage Conditions: The 2013 vintage is going to go down as a great one. Following a dry winter, there was early budbreak and a large fruit set. The growing season was even and warm, flowing into a moderate, dry fall. The standout characteristic for 2013 wines: complete ripeness without high sugar levels. The wines are powerful and concentrated. The worry in Santa Barbara is about the drought. The lack of rainfall has positive quality implications, but we need winter rains to recharge our aquifers and cleanse our soils.

Maturation: Mostly stainless steel fermentation with 9% fermented and matured on lees in neutral and some new French oak barriques for 10 months. All lots were battonaged.

Wine Analysis: Alcohol 13.06 % pH 3.17 and TA 7.8 g/L. The wine is dry.

Production: 4,200 cases



Pale yellow. Vibrant pear, nectarine and lime aromas are complicated by wet stone and white flowers. Silky and sharply focused, offering energetic citrus and orchard fruit flavors lifted and sharpened by dusty mineral and floral tones. This juicy, exhilarating wine offers a suave blend of depth and vivacity and finishes on a bright note of lime zest.

Winemaker Notes...

Color: slight gold hues, green tinged, bright and vibrant.

Aroma: Lifted perfume of grapefruit, honeyed quince, toast, creamy lemon and some plantain, layered with a slight hint of gunflint and fruity Sauvignon.

Palate: Rich creamy and full with layers of pear, grapefruit, and passion fruit; buttery finish.

This wine is perfect to serve as an aperitif, we like it with shellfish and salads, of course it works well with a selection of your favorite cheeses. Also good at the end of a meal as a refreshing alternative to sweet wines.

Peak Drinking: Now-2017

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