



2014 Grenache Blanc Santa Barbara County

Margerum 2014 Grenache Blanc was sourced from Colonial Green Vineyard. We hand harvested very early in the morning on September 6th. By picking early in the harvest it allowed us to retain the natural grape acidity and capture and retain the wonderful citrus and grassy notes that Grenache Blanc can have.

Once harvested the grapes were crushed and pressed into 284 liter stainless steel barrels and a portion in a 1 year old demi-muid for fermentation.

The wine fermented for five weeks at 55°F before being racked.

The barrel component underwent malolactic fermentation, changing malic acid to the creamier lactic acid, giving texture and mouthfeel.

The components were then racked and blended and bottled in June 2014.

Vineyard Region: Santa Ynez Valley, just west of the Happy Canyon of Santa Barbara AVA

Vintage Conditions: Harvest 2014 was our earliest in history. We commenced harvest on August 8th. Quality was extraordinary with small berries, ripeness without a lot of sugar and focused varietal flavors. It was clear early on that this would be a fantastic vintage. The average temperatures in 2014 were lower than 2013. We had no weather issues. The season was so consistent we were able to pick without heat spikes or cold spells causing panic or interrupting the harvest. Overall, the wines have balanced acidity, low alcohols, precious tannins and they are concentrated and intense.

Wine Analysis: Alcohol 13.8%, pH 3.16, and TA 7.8 g/L.

Production: 112 cases

Winemaker Notes...

Color: Green straw, vibrant, and hues of gold.

Aroma: Ripe green apple, white pear, lemon curd and stone fruit flavors along with some minerality and honeydew melon notes.

Palate: A rich, medium-bodied, crisp, with bright acidity, as the wine ages it delivers a lusher impression and lengthier finish. Drink within 2-3 years of vintage.

Peak Drinking: Now-2017