

MARGERUM

Catalog

SANTA BARBARA COUNTY





Greetings –

Margerum Wine Company wines are made at our state-of-the-art winery located in the Santa Ynez Valley on Industrial Way in Buellton. We produce limited quantities of fine wines made from grapes grown at our Estate Vineyard and from top vineyards in and around Santa Barbara County. We carefully select vineyards with meticulous attention to detail in all factors influencing the ultimate quality of the wines, including pruning, soil, climate, and farming methods.

We primarily produce M5 (Rhône varietal red & white blends), a co-fermented Syrah called ÜBER, SYBARITE Sauvignon Blanc, and RIVIERA Rosé. We work with top vineyards from the cool, eastern end of the Santa Ynez Valley in Happy Canyon to the cold vineyards of Sta. Rita Hills at the western end of the Santa Ynez Valley.

BARDEN wines are an exploration of Burgundian varietals grown in the Sta. Rita Hills AVA. BARDEN is my middle name and its English meaning is “Lives near the boar’s den”... thusly we have adorned the label with an image of the wild boar that is pervasive in the area’s vineyards. The growers with whom we work follow traditional methods and produce exceptional grapes for these limited quantity wines.

Margerum Wine Company is committed to creating handcrafted wines using only the highest quality grapes so that we can make wines that are indicative of the place where they are grown. We strive to make wines naturally, to make wines that have individual characteristics and to make wines with personality. The scale of production is kept at a level where we can touch and know the wine as it is raised to the bottle – the antithesis of mass production. The standards of quality are measured by our criteria – not by external sources. We make wines we personally enjoy – some to drink young; others for long aging in cool cellars for our children to enjoy. I hope you enjoy these wines and share them with your family and friends at the table where they belong.

Douglas Barden Margerum

MARGERUM



{ MARGERUM WHITE WINES }

For our white wine program, we produce Sauvignon Blanc, Grenache Rosé, and M5 White – our Rhône blend of five grapes: Grenache Blanc, Roussanne, Marsanne, Viognier, and Picpoul. We produce some small lots of Viognier, Riesling and other special projects for our wine club. Most of our white wines are made in stainless steel, with some small lots seeing barrel fermentation and age in our cold room that we keep at 47 degrees. Very little sulfur is used during production and instead the lees and carbon dioxide produced from fermentation help protect the wine from oxidation.

{ MARGERUM RED WINES }

All of the wines are fermented in small open top fermenters in our cold winery resulting in long cool fermentation and low extraction. We are looking for elegance and an emphasis on fruit. The wines are pressed directly to barrel – M5 Grenache to 450 liter puncheons and the rest to 225 liter French oak barrels. Malolactic fermentation occurs in each barrel and the wine is never racked until bottled. M5 wines are aged for ten months in mostly neutral oak while the Syrahs are aged 22 months in 50% to 100% new wood and in 2000 liter Foudres.

{ MARGERUM FORTIFIED WINES }

Amaro is fortified with barrel aged brandy, caramelized sugar and infused with herbs, roots, bark and orange peel. It is a bitter digestive. We also produce Vermouth and Marc Brandy in small lots that are only available in our tasting rooms.



BARDEN



{ BARDEN WHITE WINES }

Barden white wines (Chardonnay, Pinot Blanc, and Pinot Gris) are barrel fermented in our 55 degree winery and battonaged for an average of 3 months. We allow malolactic fermentation to occur naturally in each individual barrel. The wines are aged in mostly new Ermitage and François Frères 225 liter barrels and 600 liter demi-muids for ten months prior to bottling.

{ BARDEN RED WINES }

Our Pinot Noir is hand sorted and a percentage (depending on the vintage) is whole cluster fermented. We do a 6-10 day cold soak, with natural (wild) fermentation, and use only free-run wine. We use minimal sulfur during maturation on full lees in mostly new Ermitage and François Frères French oak 225 liter barriques and 300 liter barrels. We bottle a very precise selection of the wine un-fined and unfiltered.



FLAGSHIP WINES

{ RIVIERA ROSÉ }

We pick Grenache specifically for our rosé production. The grapes are crushed and immediately pressed to stainless steel tanks for a long, cold fermentation. The wine is blended with various lots of Grenache, Syrah, Mourvedre, Cinsault and Cunoise that are saignée. Saignée is a wine-making process where we “bleed” off a portion of slightly pink juice from a red must right after crush. We then filter and bottled early to capture brightness and vibrancy.



{ SYBARITE }

We pick Sauvignon Blanc from numerous vineyards in the Happy Canyon of Santa Barbara AVA. The component wines are racked one time after fermentation is complete and stored in primarily stainless steel tanks. We blend in a small component that has aged in neutral barrels for 6 months, during which time the fine lees are stirred. This process, called battonage, keeps the yeast cells in contact with the wine while it ages in French oak barrels. It helps give the hint of creaminess we desire. It also allows us the added benefit of needing to use very little sulfur dioxide in our winemaking. Instead the lees and carbon dioxide from fermentation protect the wine.



{ M5 WHITE }

In our recent and past travels to France, the most compelling wines have been Rhône white blends. We wanted to make a wine like this, but were without the source of quality white Rhône grapes - from the right climate and terroir - until now. In 2016 we signed a 20-year lease with Honea Vineyards in the new Los Olivos District. When we saw this vineyard, we knew it would be the ideal spot to grow these grapes with full control of the farming. We have made Grenache Blanc for years and we knew it would be a more interesting wine with the addition of other grapes. It would take our Grenache Blanc to another level. “M5 White” is now the companion wine to our flagship M5, a red blend based on Grenache. Both wines are enhanced by multiple varietal components creating blends that develop flavor and deliver on the palate seamlessly.



FLAGSHIP WINES

{ M5 }

After years as a sommelier selecting wines to complement dishes at the table, Doug sought out to make the ultimate blend. Inspired from the wines of Châteauneuf-du-Pape, M5 an amalgamation of memories, both distant and recent, from the numerous wines Doug has tasted and loved.

Each year the exact blend varies, but it's typically Grenache based. We want to get the supple youthful fruit flavors from the Grenache yet the structure and tannin from the Syrah. Mourvèdre, Cunoise and Cinsault round out the blend, giving it character and spice.



{ GRENACHE }

Our Grenache is sourced from several top vineyard sites throughout Santa Barbara County. The fruit is destemmed and fermented in 1.5 ton open top fermenters, where gentle punchdowns are conducted 3-5 times daily to allow gradual extraction of color and tannin from the skins. A cool and long fermentation retains fruit aromatics and increases flavor concentration. A soft pressing yields a wine full of complex tannins before maturing in neutral French Oak puncheons.



{ ÜBER }

We set out to make the finest Syrah we could produce from our spectacular vineyard sources. The backbone of ÜBER is a co-fermentation of all Syrah vineyards picked and co-fermented over 45 days. We then blend in selected barrels of single vineyard Syrah to make a wine that is seamless, intense and multifaceted. The resulting wine is rich, supple, and long with soft, present tannins.



SAUVIGNON BLANC

We produce two stylistically different Sauvignon Blancs at Margerum Wine Company —SYBARITE Sauvignon Blanc which is primarily stainless steel fermented and “D” Sauvignon Blanc which is barrel fermented and barrel aged. Sybarite is crisp, clean and smooth, supported by a refreshing acidity.

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.

Margerum “D” is an exploration in what can be achieved with barrel fermentation of high quality Sauvignon Blanc. The high mineral (low nutrient) soils of the Happy Canyon of Santa Barbara AVA have low nitrogen content. As a result, the grapes have less nutrients and the fermentations have a reductive environment as they age, which, simply put, is the absence of oxygen. “D” is aged in barrel for 10 months with battonage (lees stirring) and kept in our cold room and in the cellar depending on the desired amount of ML we want in the wine.



GRENACHE NOIR

Grenache Noir is the most widely planted grape in the world, yet you rarely see it as a single varietal wine. Grenache Noir is a brilliant gastronomic wine, capable of being paired with virtually any dish (in any season and any climate), due to its broad spectrum of winemaking expressions. It is truly “the perfect partner.”

Grenache Noir remains mostly under-acknowledged in the world of wine. However, the potential for Grenache Noir’s popularity is huge with its juicy, luscious fruit, warm spice, balanced acidity and supple tannins.

We source Grenache from several top vineyard sites throughout Santa Barbara County. The fruit is destemmed and fermented in 1.5 ton open top fermenters, where gentle punch downs are conducted 3-5 times daily to allow gradual extraction of color and tannin from the skins. A cool and long fermentation retains fruit aromatics and increases flavor concentration. A soft pressing yields a wine full of complex tannins before maturing in neutral French oak puncheons.



SYRAH

Syrah is one of the most noble grapes of the Rhône Valley, and by far the most widely planted Rhône variety in California. It is a component in our M5 Rhône blend which benefits from the structure and tannin it provides. Since our first vintage in 2001, we have produced limited quantities of single vineyard Syrahs. Syrah thrives and is at its best when grown in a cold climate. Santa Barbara County's unique topography and maritime climate is perfect for Syrah - producing wines of character and complexity.

As Doug says...

So, after hundreds of visits to wineries throughout the world, after countless "wine experiences" and after scores of dinners matching wine and food worldwide... if pressed, and I had to choose one varietal, I would choose Syrah. Syrah manifests itself in so many ways. I like the many moods of Syrah – it can be dark and brooding, light and fruity, or tannic and strong. Syrah is always expressive by itself and it is great with the highly flavored foods we eat. Syrah is the quintessential grilled foods wine; Syrah's peppery meaty qualities pair well smoke, wood, and char.

When speaking of Syrah and the history of the grape (rather than revealing deep secrets from my youth) the first Syrah's came from France's Northern Rhône area and they carry the names Hermitage, Cote-Rôtie, Cornas, St. Joseph, Crozes-Hermitage and Gigondas. During the 19th century, Hermitage wine was considered one of the greatest wines of France, on an equal footing with any first growth Bordeaux or Grand Cru Burgundy. The Southern Rhône valley is home to Syrah as well but it is generally blended with both red and white grapes. Sensational Syrah blends can be very inexpensive or can, for the most sought after wines from great producers and great vintages, sell for hundreds of dollars.

In my opinion the greatest of all Syrah is the majestic Hermitage. The name Hermitage, according to legend, comes from the French word "ermite" which means hermit. Used in a sentence: The ermite ate salmon soufflé with Syrah alone in his cave rather than enjoying it with wild boar and mushrooms and friends.

Don't be an "ermite", drink Syrah, share it with friends, and eat well.



THE MARGERUM ESTATE VINEYARD AT HONEA

2201 ALAMO PINTADO ROAD, SOLVANG, CA 93463

TOTAL ACRES PLANTED: 18.6

Margerum Estate is located in the newly designated Los Olivos District AVA in the Santa Ynez Valley. The 40 acre property is planted exclusively to Rhône grape varieties, with the goal of becoming the premier grower of these varieties in Santa Barbara County. The acreage is divided between limestone hillsides and gravelly alluvial flatlands along Alamo Pintado Creek.

The Margerum Estate at Honea Vineyard grapes are grown for our Margerum M5 labels as well as for our single vineyard Syrah program. Red varieties planted include Grenache, Mourvèdre, Cinsault, and Counoise, as well as five hillside blocks planted to five different clones of Syrah co-planted with some Viognier. For our M5 White Rhône varietal blend we grow Grenache Blanc, Marsanne, Roussanne, Viognier, and Picpoul.

The grape varieties planted were chosen by Doug Margerum in consultation with Ben Merz of Coastal Vineyard Care Associates who is also the viticulture manager.

The vineyard was founded in 2002 by Milt Honea, a retired corporate executive, who chose the vineyard as his retirement occupation. Milt, his wife Marilyn, their three children, and their 10 grandchildren all participated in the initial planning of the vineyard. In December 2008 Milt passed away, but the Honea family has continued his legacy.



HARVEST RECAP

{ 2017 }

Another very early harvest beginning August 3rd with a massive heat wave for the week before Labor Day followed by thunderstorms Labor Day weekend.

The new normal is erratic weather patterns. Theoretically 2017 marked the official end of California's five-year drought; it did not end in Santa Barbara County. The wetter winter did have the effect of percolating soils and reducing the salts in some of the vineyards.

The summer was hot. As for yields, the crop size is average to below average – especially for Pinot Noir.

Winter rains can increase crop size but it is the rain in the springtime (when the plants flower) that is really important for growth.

{ 2016 }

We had another earliest harvest on record – we picked Sauvignon Blanc on August 3rd; the fourth time in a row harvest has been the earliest. It was a warm dry summer with varying heat spikes and we had veraison quite early. The grapes ripened earlier than usual which is great for grapes destined for rosé. We just did not have a real winter 2015/2016 so the vines jump started early. The winter sets up the year's story. We did have a good bloom in May so the yields were actually not as bad as previous years of the drought. Amazingly the vines are healthy and balanced and we expect the wines to reflect this.

The quality seems to be excellent. Even though the "hang time" was short we have seen some of the most intense small berries fully varietal. Overall the vintage for us can be described as long and cool with an occasional heat spike. The color, quality and depth of the 2016 vintage were strongly impacted by the cool July and August that the county enjoyed.

As much as we hate the drought, the struggling vines are giving us some pretty magnificent fruit to work with. The Rey Fire, which burned well over 30,000 acres of Santa Barbara back country, is also a non-issue. Initially we were worried about smoke taint but the wines never blew our way.

So to sum up: yields strong, quality high, and a record-setting early harvest. We reap-appeared to our loved ones, to our favorite haunts and were out and about in late October. It was a very healthy harvest year, higher yields than expected, but really solid growth and great balance and concentration of flavors.

Overall, the wines have balanced acidity, low alcohols, precious tannins and they are concentrated and intense.

HARVEST RECAP

{ 2015 }

Harvest began on August 3, the earliest on record. It was a very compact vintage due to the drought with low yields and warm weather. Varietals that traditionally ripen at different times were ripening at the same time. A large influence on the vintage was the change in the diurnal weather patterns... normally we have dramatic temperature changes from day to night, but in 2015 the nights remained warm due to the large body of warmer water off our coast. Diurnal temperature variation is important in viticulture because it more readily facilitates the acids and sugars to move in and out of the grapes, thus lengthening hang times. Grapes grown for the production of wine grown in regions with dramatic diurnals produce higher acid balanced wine. Sugar is produced with the grapes' exposure to sunlight and with the drop in temperature at night, the balance of natural acids in the grape are preserved.

Our grape volume was down from 40%-60%, however the quality of wine is phenomenal. The low crop yields are a result of the drought and heat. We expect harvest to be complete before the end of September. Tiny clusters of intensely colored, incredibly flavored grapes are coming in from all regions. Flavors appeared before sugar, which is often the case in Santa Barbara County. However sugars spiked due to some dramatic heat surges. It is a great vintage, but it required wine making. Squirrels continue to be a problem as do bees, wasps, and birds, but no more than normal.



HARVEST RECAP

{ 2014 }

Harvest 2014 was, at that time, our earliest in history. With our continued drought and early spring conditions the plants started growth in February and flowered with warm, clear skies which helped to produce above average yields. Without any major frost events 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. With the favorable conditions grapes matured fast resulting in great balance.

Overall, the wines have balanced acidity, low alcohols, precious tannins and they are concentrated and intense.

{ 2013 }

The start of 2013 received below average rainfall in January and March and an early rise in temperatures resulted in an early bud break. Favorable conditions during flowering allowed for a large fruit set. We started harvest on August 16th. 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 have a full range of fruit and mineral characteristics making them 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.

{ 2012 }

2012 was a good year for growers, as the yields were high and the quality was very good. Winter brought us good, average rainfall giving way to a moderate, low wind spring and perfect flowering conditions resulting in a great fruit set. Beyond April, no rain, no frost, and no storms – amazingly. Our first pick of Sauvignon Blanc was August 17th. A nice cool mild summer arrived with little fog and perfect clear, warm (not hot) days, which allowed for slow grape development retaining natural grape acidity resulting in low alcohol wines with rich concentrated varietal flavors.

HARVEST RECAP

{ 2011 }

It was a year dominated by different kinds of weather. A nice cool growing season with a spring frost and some rain mid-harvest. The frost damage was limited. Light moisture in early October was followed by good drying conditions with sunny, breezy weather. Overall, good harvest weather and we picked balanced sugar, acid and grape maturity, with a normal crop level. It's an outstanding vintage.

{ 2010 }

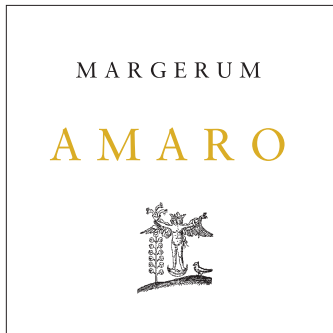
The 2010 Harvest was an interesting one starting with a cool dry summer with good fruit set and crop levels. All grape varieties benefited from extended hang time due to several rain episodes followed by cool weather and then a cycle of extreme heat repeated itself through September and October. The wines are showing exceptionally well with intense and developed flavors, though the vintage was a challenging one.

{ 2009 }

Cool conditions with timely rain episodes in February and March allowed for good fruit set in May. A cool dry summer ensured slow development of flavor compounds with heat spikes arriving in mid-September to help move the ripening along.

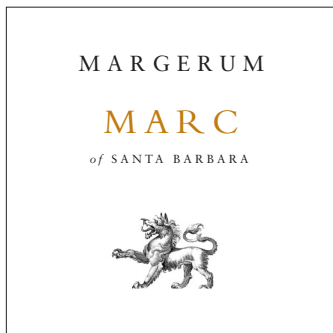


FORTIFIED WINES & SPIRITS



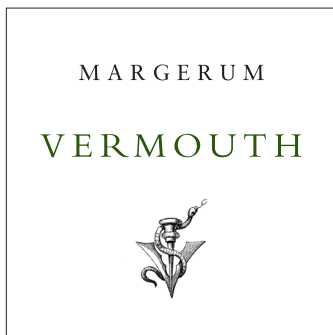
AMARO

Amaro is wine fortified with barrel aged brandy, herbs (sage, thyme, marjoram, parsley, lemon, verbena, rosemary and mint to name a few), bark, roots, dried orange peel and caramelized sugar. The wine has been aged in barrique both in and outdoors. Forty ingredients make up the final blend.



MARC

Margerum Marc of Santa Barbara is a spirit distilled from Viognier pomace that was re-constituted and fermented dry after the grapes were pressed for Late Harvest Viognier. Aged in wooden casks for 11 months until a distilled water add was made to bring the perfectly balanced brandy to bottle. 75 cases per year are produced at 47.5 proof.



VERMOUTH

Late Harvest Viognier fermented dry (16% alcohol). Racked to neutral barrel and infused with herbs (rosemary, mints, sage, and oregano to name a few), spices (coriander, cinnamon, and peppercorns to name a few), other stuff, wormwood and roots (dandelion, angelica, and gentian to name a few). There are 30 different ingredients. It has been aged three years in barrel.

MARGERUM MANHATTAN RECIPE

prep time: 00:03:00 / difficulty: easy / measurements: imperial (us)



INGREDIENTS:

- 2 parts Bourbon or Rye
- 1 part red Vermouth
- 1 part Margerum Amaro
- 1 part dry white Vermouth

A twist of lemon and a splash of lemon juice

DIRECTIONS: Shake well and pour into a chilled martini glass or serve on the rocks. You can also drink Amaro neat (one or two oz.) after dinner as a digestive.



BARDEN



BARDEN is the dream to make the ultimate expression of Burgundian varietal grapes grown in the Sta. Rita Hills AVA. Our access to the top vineyards along with the philosophy and knowledge we have gained with Doug's thirty years in the wine business allows us to attempt to make world-class wines. The BARDEN brand is Doug's middle name and its English meaning is "Lives near the boar's den" ... thusly we have adorned the label with an image of the wild boar that is pervasive in the Sta. Rita Hills.

FONTE

This is a blend of Chardonnay, Pinot Blanc and Pinot Gris picked for a balance of flavor and acidity. It is barrel fermented in our 55 degree winery, undergoes malolactic fermentation, and is battonaged for 3 months. We then age 6 months sur-lie in a combination of 1 year old demi-muid, neutral puncheon and a bit in stainless steel.

Barden Fonte is a collection of rambling memories assembled to reflect the image we imagined it would be. A Fonte is fountain or spring - a source.

CHARDONNAY

We pick Chardonnay for opulent flavors and then barrel ferment in our 55 degree winery. We encourage full malolactic fermentation and it is battonaged for 4 months. We then age 10 months sur-lie in about half new French oak barriques from Quintessence and François Frères and half in neutral French oak barriques.

Barden Chardonnay. Apart but together again. Ours is a path less taken, an assemblage of noble places, temptresses and impossible loves.

PINOT NOIR

We hand sort and a percentage (depending on the vintage) is whole cluster fermented. We do a 6-10 day cold soak, natural (wild) fermentation, and only free-run wine used. We use minimal sulfur during maturation on full lees, and bottled un-fined and unfiltered. This wine is matured for 10 months in mostly new French oak barriques from François Frères and Ermitage.

Barden Pinot Noir is formed so as to touch the heart, mind, body and soul. It's wrapped in a cloak of mystery, lightly adorned, and respected. Ours is a swirling worldly vision, moody but aware.

We dared and entered this world with trepidation. Pinot Noir is fiend-ishly complex; we realize we are on the road to madness.

VINEYARDS



Region:

{ HAPPY CANYON OF SANTA BARBARA }

The unique microclimate of the Happy Canyon of Santa Barbara AVA is essential to the character of the wines that are produced from these soils. Spanning 23,941 acres at the easternmost end of the Santa Ynez Valley, north and west of Lake Cachuma, the region achieved its AVA status in November of 2009. The countering effect of warm, sunny afternoons and cool, marine-moderated evenings ensures an extended growing season that encourages the maturation of finely balanced fruit, with physiological ripe fruit and acidity. Because the Happy Canyon AVA sees higher temperatures than other neighboring areas, it particularly excels with Bordeaux varietals that require assertive solar energy to achieve peak ripeness, as well as Rhône varietals that also thrive in such climates.

The region is comprised of ancient upland soils, primarily clay loam, riddled with cobbles of red chert and serpentine. These deposits were swept down the canyon over thousands of years, then uplifted and weathered for thousands more. The result is a shallow, low-nutrient topsoil supported by an impervious clay pan that forces the vine roots to grow laterally. In this environment, the vines are stressed for nutrients and water. Root growth and vine vigor are limited, ensuring smaller vines and low yields—a perfect combination for the development of intensely flavored grapes.

During the Prohibition a simple alcohol was produced in Happy Canyon. Legend has it that folks would “take a trip up Happy Canyon” to purchase the beverage and the name stuck.

VINEYARDS



Region:

{ STA. RITA HILLS AVA }

The Pacific Ocean’s marine layer and afternoon ocean breezes traverse the coastal valley corridors between the Purisima Hills and the Santa Rosa Hills, creating the perfect environment for growing Pinot Noir, Chardonnay and other cool climate wine grape varieties.

Although the first vineyard in our region, Sanford and Benedict, was planted in 1971, it was not until 1997 that others started to explore the growing potentials there by taking soil samples, studying elevation levels and compiling data on degree days. With a total area of 30,720 acres, the Sta. Rita Hills AVA is home to over 59 vineyards, totaling 2,700 hundred acres planted to Pinot Noir, Chardonnay and 18 other cool climate wine grape varieties.

Region:

{ SAN LUIS OBISPO COUNTY }

San Luis Obispo County has one of the longest winegrowing histories in North America, with vineyards planted by Spanish missionaries over 200 years ago. A maritime influence affects the southern AVAs, as their east-west valleys allow cool Pacific breezes and coastal fog to enter unencumbered. After a long dormancy, modern commercial viticulture began in the early 1970s, acreage of vine has increased almost four fold since 1990, with close to 25,000 acres currently under vine.

VINEYARDS



Region:

{ LOS ALAMOS VALLEY }

Los Alamos, which means “The Cottonwoods” in Spanish, is a town just off the 101 freeway between the Santa Maria Valley and Santa Ynez Valley appellations. The area around Los Alamos has a temperate climate all its own - ten degrees cooler than Santa Ynez Valley to the south and ten degrees warmer than Santa Maria Valley to the north-east. Los Alamos Valley is bounded to the north by Solomon Hills and to the south by La Purisima Hills.

With warm days and very cold nights, the fruit from this region achieves incredible concentration and balance. Its well-drained soils and a wide range of microclimates allow for a diversity of varietals to flourish. Because Los Alamos Valley is not an official appellation, you won't see listed on a wine label - “Santa Barbara County” is used instead.

Region:

{ SANTA YNEZ VALLEY }

Santa Ynez Valley is a long, east-west corridor with very cool temperatures on the coast that become progressively warmer inland. Consequently, several varietals do well, from Pinot Noir in the west to Cabernet and Merlot in the east. Several Rhône and Italian grape varietals have also gained acclaim in this versatile Santa Barbara County AVA. The largest concentration of wineries is in the Santa Ynez Valley appellation. From one-person labors of love to multi-thousand case operations, each has a dedication to producing wine that truly reflects the high quality and broad diversity of local grapes.

VINEYARDS



Region:

{ BALLARD CANYON AVA }

The Ballard Canyon AVA encompasses just 7,700 acres, of which only 550 are currently planted to vineyards. The north-south oriented canyon provides a unique weather pattern of wind, fog, and maritime influence, giving each wine a fingerprint of the specific place.

Many of the vineyards within Ballard Canyon are planted in either clay or sand, and some vineyards lie on Limestone outcroppings. Ballard Canyon lies in the heart of the Santa Ynez Valley AVA where the unique soils and climate of the Canyon create a great environment for producing distinctive wines from red grapes such as Syrah, Grenache, Sangiovese, Cabernet Sauvignon and Cabernet Franc and white grapes such as Sauvignon Blanc, Viognier and Roussanne.

Region:

{ LOS OLIVOS DISTRICT }

The Los Olivos District is entirely within the Santa Ynez Valley AVA, sharing a common boundary with Ballard Canyon AVA on the west side, and sharing a common boundary with the Happy Canyon of Santa Barbara on the east side. The northern boundary incorporates for the most part a 1000-foot elevation line which separates the topographically rugged foothills of the San Rafael Mountains to the north from the gentle rolling hills to the south. This 1000-foot line also marks the northern boundary limit of the Positas-Ballard-Santa Ynez soil series, the dominant soil type of the Los Olivos District. The southern boundary is defined by the Santa Ynez River, which marks a change in geology and principal soil type.

COMPANY INFORMATION

Margerum Tasting Room & Reserve Room

813 Anacapa Street, Santa Barbara, CA 93101

Hours: 12-6PM Daily / Phone: 805.845.8435

Owner

Doug Margerum

doug@margerumwines.com

Winemaker

Michael Miroballi

michael@margerumwines.com

General Manager

Brooks Van Wingerden

brooks@margerumwines.com

Office Manager

Christina Panameno

office@margerumwines.com

Tasting Room Manager

Rani Mclean

rani@margerumwines.com

Wine Club/Website/Direct Consumer Sales

Hugh Margerum

info@margerumwines.com

Winery Address

59 Industrial Way, Buellton, CA 93427

Open for tasting Saturday & Sunday 11AM-5PM

Office: 805.686.8500 / Fax: 805.686.8533