



MARGERUM

2020 Estate Roussanne

Los Olivos District

The Inspiration: In our more recent and past travels to France, some of the most compelling wines have been Rhône white blends. We've always wanted to make a wine like this but was without the source of quality white Rhône grapes - from the right climate and terroir - until now. In February 2016 we grafted and planted our Estate Vineyard in the new Los Olivos District AVA to all Rhône varietals including 1.5 acres of the little known but beguiling Roussanne.

AVA Description: Los Olivos District, North Alamo Pintado Rd, East facing slopes on alluvial hills. Beautiful sunrises bring warmth to shadows and into the day as temps can reach high 90's in the heat of the summer. Cool breezes from the west and shaded by the late day sun return night temps down to 50s-60s. Plants thrive pushing bountiful yields with character and finesse.

Vintage Conditions: Santa Barbara County had a cool spring and mild summer temperatures that extended the growing season. Harvest began in the last half of August and the weather that followed had the usual summer heat waves. It was a very quick and even harvest with yields that were average to below average helping to produce pronounced flavors and aromatics. Most importantly for us is that we did not have the fires that plagued the vineyards to the north. We are very happy with the quality of the wine and the "numbers" (pH, TA, Alc.) have been right on resulting in very balanced wines.

Maturation: Destemmed, pressed and cold settled, barrel ferment in 55 F room, 22 days fermentation, racked and put through secondary MLF (Malo-Lactic Fermentation) in barrel, racked post MLF. Aged in two-year-old French oak barriques for 10 months.

Production & Wine Analysis: 132 cases produced. Alcohol 13.5%, pH 3.3, TA 6.0 g/L

Suggested Retail: \$40

Winemaker Notes...

Roussanne grown at the organically farmed Estate Vineyard has expressions and a depth that is more often found in red wine. Full-bodied and rich with an exotic bouquet of honeycomb, tropical and yellow stone fruit and olive oil that is tightly packaged with balanced acidity and great texture from both fruit and wood tannins. The aromas and mouthfeel are very captivating making for a fascinating and unique wine to share with your friends.

Peak Drinking: Now - 2030