

100% Sauvignon Blanc

Alcohol: 12.7%

pH 3.23 **TA** 6.7 g/L

Suggested Retail: \$24.50

And: 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.



Happy Canyon of Santa Barbara

This wine is crafted from a blend of Sauvignon Blanc grapes grown on the rolling hills of Happy Canyon.

Composition: 38% Happy Canyon Vineyard, 34% McGinley Vineyard, 22% Grassini Family Vineyard and 6% Two Wolves Vineyard.

AVA: Happy Canyon of Santa Barbara AVA

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: The component wines are racked one time after fermentation is complete and stored in stainless steel tanks and French oak barrels. 12% of the wine was barrel fermented and aged 4 months in barrels of various sizes – 228 liter, 265 liter, and 600 liters during which the fine lees are stirred. Very little SO2 is used, instead the lees and CO2 from fermentation help protect the wine from oxidation. **Color:** Light and very bright with golden straw hues. Hints of gold.

Aroma: Ambitious complex fruit aromas ranging from lime, spearmint to melons and tropical fruits all surrounded with a slight grassiness.

Palate: Taut, fruity, savory and a hint of creamy soft texture on the palate. A wine with layers of slate, grapefruit, honeydew melon, pineapple; hints of lemongrass. Very savory. Classic Loire style Sauvignon Blanc except with low SO2.

MARGERUM WINE COMPANY 59 Industrial Way, Buellton, CA 93427 P 805.686.8500 info@margerumwines.com • www.margerumwines.com