

MARGERUM WINE COMPANY SYBARITE SAUVIGNON BLANC, HAPPY CANYON OF SANTA BARBARA



100% Sauvignon Blanc. Light and bright white with delicate hints of green. Exuberant and bursting aromas of kiwi, lime and melon, green and yellow citrus blossoms, lime leaf, fresh grass and fragrant herbs. Energetic and lively with a wonderful minerality and wet stony texture. Layers of slate, grapefruit, honeydew melon, honeysuckle and lemongrass. The word *Sybarite* comes from *Sybaris*, an ancient Greek city in southeastern Italy noted for the luxurious, pleasure seeking behavior of its inhabitants. SYBARITES have a fondness for sensuous luxury.

This wine is crafted from a blend of Sauvignon Blanc grapes grown on the rolling hills of Happy Canyon of Santa Barbara AVA, California. Arguably one of the finest regions to grow Sauvignon Blanc. Happy Canyon Vineyard, McGinley Vineyard, Vogelzang Vineyard, Grassini Vineyard, Santa Ynez Vineyard, Two Wolves Vineyard and Vincent Vineyard. 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, 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.

In 2001, Margerum Wine Company began in a tiny 240 square foot cold room. *The philosophy: return wine making to its previous form of production – handcrafted and personal.* They produce limited quantities of wines made from grapes grown both in Estate Vineyards and purchased from other top vineyards in and around Santa Barbara County. The 18 acre Estate Vineyard is planted exclusively to Rhône grape varieties. It is divided between limestone hillsides and gravelly alluvial flatlands along Alamo Pintado Creek. They carefully select the vineyards with meticulous attention to detail in all factors influencing the ultimate quality of the wines, including pruning, soil, climate and farming methods.

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Tasting Note:

MARGERUM WINE COMPANY
SYBARITE SAUVIGNON BLANC,
HAPPY CANYON OF SANTA
BARBARA

100% Sauvignon Blanc. Aromas of kiwi, lime, melon, citrus blossom, lime leaf, fresh grass & herbs; energetic & lively with a wonderful minerality & wet stony texture; flavors of slate, grapefruit, melon, honeysuckle & lemongrass.

Shelf Talker:

MARGERUM SAUVIGNON BLANC SYBARITE



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