



Doug Margerum ~ Biography

I started my food and wine explorations at a young age while traveling with my parents in France. My passion for food and wine was enhanced as I worked in restaurants as a cook and server throughout my high school and college years.

Coinciding with my graduation from UCSB with a degree in Business Economics in 1981, my family purchased WINE CASK - an existing wine store. We quickly expanded to include a simple bistro adjacent to wine store. In 1991, the restaurant expanded to the "Gold Room" in Santa Barbara's legendary El Paseo and the adjacent Intermezzo cafe opened in 1996. The two restaurants and the wine store became a Santa Barbara destination of choice among food and wine cognoscenti.

Our cuisine and wine program was a combination of diverse influences I experienced in my long exploration of food and wine. The myriad of flavors from the world with California's Asian/Mexican influences. This mix was the recipe for creative, simple and refined food paired with appropriate wines in a congenial atmosphere. We garnered critical success from the outset with praise from *Gourmet*, *Bon Appetite*, and the *Los Angeles Times*. Then, in 1994, the WINE CASK became one of 74 restaurants in the world to earn the Wine Spectator Grand Award; an award we have claimed every year since. I sold the WINE CASK in 2007 after deciding to devote all of my energies to wine making.

In 2009 we re-opened the Wine Cask with new partners Mitchell Sjerven (bouchon) and Anda Askar. We opened to immediate critical acclaim and were warmly greeted by the eager to return Santa Barbara community.

Margerum Wine Company began in 2001. My philosophy is a return to wine making in its previous form of production - handcrafted and personal. We currently produce 6,000 cases of wine.

We have four primary wines:

- SYBARITE Sauvignon Blanc - An amalgamation of top Happy Canyon of Santa Barbara vineyards: McGinley Vineyard (AKA Westerly Vineyard), Star Lane Vineyard, Three Creek Vineyard, and Grassini Vineyard.
- ÜBER Syrah - A co-fermentation of Syrah blended with selected barrels from the top Santa Barbara County Syrah vineyards.
- M5 - A blend of five Rhone Valley varietals—Syrah, Grenache, Mourvèdre, Counoise, and Cinsault—from nine of the top vineyards in Santa Barbara County.
- KLICKITAT - Pinot Gris from my Washington vineyard in the Columbia Valley.

Our companion wines are: a Pinot Gris from Alisos Vineyard, a Sauvignon Blanc simply called D, Grenache, Rose, Riesling and a five single vineyard Syrahs. All Margerum wines are available directly from the website and at the Margerum Wine Company Tasting Room adjacent to the Wine Cask in Santa Barbara.

I am the wine maker for Happy Canyon Vineyards. We produce under the *BARRACK* label, a luxury Cabernet Sauvignon called *Ten~Goal* and an elegant Merlot called *Brand*, a blend of Cabernet Franc, Cabernet Sauvignon; a Merlot based blend; *PIOCHO* blend of all three varietals grown on the property Cabernet Sauvignon, Cabernet Franc, and Merlot; and a new approach to varietal Cabernet Franc called *CHUKKER*.

I am the consulting wine maker for CENT'ANNI. A new vineyard planted to a variety of clones of Sangiovese and located in the heart of the Santa Ynez. This small estate is dedicated to producing world class, old-world Sangiovese.

I also consult for Chêne Bleu wines located in small village of Crestet in the southern Rhône.

MWC imports wine: from Champagne, J.L. Vergnon; from Tuscany, Castello di Tornano and Casa al Vento; from Slovenija, Goriska Brda; from Burgundy, Domaine Sabre and from the south of France Chêne Bleu wines.

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