

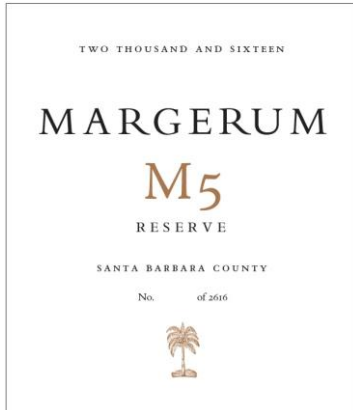


# MARGERUM

## 2016 M5 RESERVE

*Santa Barbara County*

FIVE GRAPES - EIGHT VINEYARDS - ONE WINE



### 93 Points

Wine Spectator ~ Feb 2019

**44% Grenache**  
**36% Syrah**  
**12% Mourvèdre**  
**5% Counoise**  
**3% Cinsault**

**Color:** Dark rich velvety opaque red with crimson red hues

**Aroma:** Dark berry, spices, cola and a whole cadre of old world leather pepper with a touch of vanilla and earthy notes.

**Palate:** Rich and savory notes balanced with black dry aged fruits, berries and tobacco leaf. Tight, focused, and with rich, young tannins that will bode well for aging.

**Peak Drinking:** 2018-2045

**Alcohol:** 14.9%

**pH** 3.54

**TA** 5.9 g/L

**Production:** 560 six packs

M5 is a wine that is from a thought—a blend that is an amalgamation of memories, both distant and recent, from the numerous wines we have tasted and loved.

M5 Reserve is made from a small lot of our flagship M5, which we then age as a blend for an additional year in one 2,000 liter Foudre and one 500-liter seasoned French oak Puncheon to create a richer, more complex wine.

**Vineyard Regions:** Santa Barbara County, San Luis Obispo County, Sta. Rita Hills, Los Alamos and Foxen Canyon.

**Vintage Conditions:** It was a warm, dry summer with varying heat spikes and we had veraison quite early. With no ground water near the surface the stressed vines produced intensely flavored grapes with low brix, which resulted in lower alcohol wines with concentrated fruit flavors. We want fruit just approaching ripeness with higher acid and a lower brix.

**Maturation:** Each varietal component was pressed after fermentation and matured for 10 months in seasoned French oak barrels and puncheons. M5 is then blended and a portion is “reserved” for one year longer. 21 months total aging.