



MARGERUM

2014 M5 RESERVE

Santa Barbara County

FIVE GRAPES - NINE VINEYARDS - ONE WINE

91 Points

Wine Spectator, February 2017

41% Grenache
37% Syrah
14% Mourvèdre
4% Counoise
4% Cinsaut

Color: Dark rich jammy red with crimson red hues

Aroma: Red meats, dark berry and black peppers with spice, cola and exotic savage notes.

Palate: Earthy and savory notes balanced with black dry aged fruits and berries. Tight, focused, and chewy with firm tannins that will bode well for aging.

Peak Drinking: 2016-2022

Alcohol: 14.1%

pH 3.65

TA 6.5 g/L

Production: 622 six packs
156 Magnums

Suggested Retail: \$40

M5 Mission statement: 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 I have tasted and loved. ~ Doug Margerum

M5 reserve is M5 that is aged an additional year in a 500 liter seasoned French Oak puncheons creating a richer more complex wine.

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

Vintage Conditions: Harvest 2014 was our earliest in history. We commenced harvest on August 8th. Quality was extraordinary with small berries, ripeness without a lot of sugar and focused varietal flavors. It was clear early on that this would be a fantastic vintage. The average temperatures in 2014 were lower than 2013. We had no weather issues. The season was so consistent we were able to pick without heat spikes or cold spells causing panic or interrupting the harvest.

Overall, the wines have balanced acidity, low alcohols, precious tannins and they are concentrated and intense.

Maturation: This wine was matured for 21 months in neutral French oak Puncheons.

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