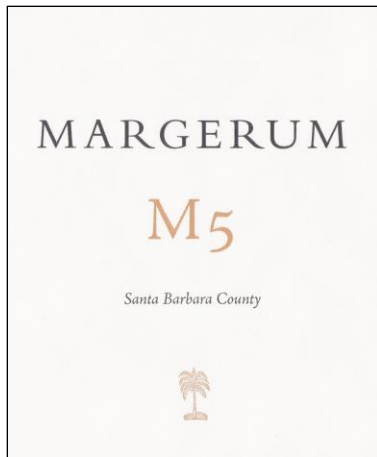




MARGERUM

2015 M5

Santa Barbara County



FIVE GRAPES ~ SEVEN VINEYARDS ~ ONE WINE

42% Grenache
36% Syrah
14% Mourvèdre
4% Counoise
4% Cinsaut

Color: Opaque with dense crimson and ruby red hues.

Aroma: Red fruits, dried cranberries, and jammy youthful fruits come immediately to the fore, with perfumed Grenache and rose-petal floral aromas.

Palate: A solid core of dark red fruit and spicy fruit surrounded by youthful tannins. The overlying presence of Grenache flavors initially impacts the palate, followed by a finish complete with hints of jam, cocoa and dark berry contributions of Syrah and earthy Mourvèdre.

Alcohol: 14.1%
pH 3.62
TA 6.0 g/L.
Production: 3,031 cases.
Suggested Retail: \$27.50

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.
~DM

Vineyard Regions: Santa Ynez Valley; Ballard Canyon; Santa Maria Valley; Sta. Rita Hills; Foxen Canyon.

Vintage Conditions: Harvest 2015 was yet another record-breaking year being the earliest in our recent history. We commenced harvest on August 3rd. 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. Temperatures were consistently warm without heat waves. The season was so consistent we were able to pick without interruption ending harvest one month earlier than normal.

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

Maturation: Each varietal component was pressed after fermentation and matured for 10 months in seasoned French oak barrels and puncheons before being racked one time to blend for bottling.