



MARGERUM

2016 M5 White

FIVE GRAPES - THREE VINEYARDS - ONE WINE

48% Grenache Blanc / 14% Roussanne / 14% Viognier
12% Marsanne / 12% Vermentino (aka Rolle)



The Inspiration: In my more recent and past travels to France, the most compelling wines have been the Rhône white blends. We wanted to make a wine like this, but were without the source of quality white Rhône grapes - from the right climate and terroir - until now. In February 2016 we signed a 20-year lease with Honea Vineyards in the new Los Olivos District. When I saw this vineyard, I knew it would be the ideal spot to grow these grapes with full control of the farming. We have made Grenache Blanc for years and I knew it would be a more interesting wine with the addition of other grapes. It would take our Grenache Blanc to another level. "M5 White" is now the companion wine to our flagship M5, a red blend based on Grenache. Both wines are enhanced by multiple varietal components creating blends that develop flavor and deliver on the palate in a more seamless way.

Pairings: The taste and aromatics of Rhône white blends are ideal for our Santa Barbara lifestyle. They pair well with the alfresco meals we eat and the cuisine typical of this area: grilled seafood and papaya salsa, meadow picnics, beach seafood skewers and general fun. These wines are great while young and develop to an entirely other experience with bottle age. Try M5 White with grilled foods, especially fish and sausage, tapenades, ratatouille, and fish stew. For cheese, we suggest light blues & triple creams along with a baguette – torn not sliced.

Vineyard Regions: Los Olivos District and Happy Canyon of Santa Barbara

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.

Maturation: Each component was fermented separately in neutral French oak barriques and puncheons and aged on fine lees for 8 months. A small portion of the wine was allowed to go through malolactic fermentation to increase mouthfeel.

Production & Wine Analysis: 473 cases produced. Alcohol 13.5%, pH 3.13, and TA 7.0 g/L.

Winemaker Notes...

Color: Slight golden hues and viscosity that clings to the glass as it is swirled.

Aroma: The aromas jump out of the glass. Grenache Blanc characteristics of apple and orange peel aromas dominate. White florals with sweet honey, hints of brioche toast, sweet pea, mint and tropical fruits are contributed by the remaining four grape varietals.

Palate: Full, round and pleasing with ample acidity to balance the richness that will continue to evolve with time in bottle. Flavors of apple, wet stone and a touch of peach engage with a lovely long persistent finish that lingers.

Peak Drinking: Now-2019

Margerum Wine Company
59 Industrial Way, Buellton, CA 93427
P 805.686.8500 • F 805.686.8533
info@margerumwines.com • www.margerumwines.com