



MARGERUM

2017 M5 White

FIVE GRAPES - ONE VINEYARD - ONE WINE

54% Grenache Blanc / 21% Viognier / 14% Marsanne
8% Roussanne / 3% Vermentino (aka Rolle)



The Inspiration: In my more recent and past travels to France, some of the most compelling wines have been Rhône white blends. I've always wanted to make a wine like this, but was without the source of quality white Rhône grapes - from the right climate and terroir - until now. In February 2016 we grafted and planted Margerum Estate Vineyard in the new Los Olivos District to all Rhône varieties. When I saw this vineyard, I knew it would be the ideal spot to grow these grapes. We have made Grenache Blanc for years and I knew I could make 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, papaya salsa, meadow picnics, the 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.

Vineyard Region: Los Olivos District

Vintage Conditions: Another very early harvest beginning August 3rd. Heat waves perpetuated during picking, otherwise summer was consistently mild. The new normal is erratic weather patterns. The wetter winter did have the effect of percolating soils and reducing the salts in some of the vineyards. Clear skies and warm spring weather allowed for consistent flowering overall, with average to below average yields. We enjoyed fairly even ripening and picking was rhythmic.

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: 1433 cases produced. Alcohol 13.1%, pH 3.31, TA 6.7 g/L.

Winemaker Notes...

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

Aroma: Apricots, white floral, sweet honey, hints of brioche toast, sweet pea flowers and pineapple.

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 nectar engage with a lovely long persistent finish that lingers.

Peak Drinking: Now - 2019

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