



43% Grenache
33% Syrah
12% Mourvèdre
6% Counoise
6% Cinsault

Alcohol 15.2%
pH 3.53
TA 6.5 g/L
Production 209 cases
Retail \$40



MARGERUM

2018 M5 RESERVE

Santa Barbara County

FIVE GRAPES – FIFTEEN VINEYARDS – ONE WINE – TWO YEARS

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 Red, which we then age as a blend for an additional year in one French Oak 2,000 liter Ermitage Foudre to create a richer, more complex and profound wine.

AVA Composition Los Olivos District Estate, Sta. Rita Hills, Ballard Canyon, Santa Maria Valley, Los Alamos, Foxen Canyon.

Vintage Conditions 2018 was a “normal” vintage, which allowed us to have a longer picking season, as the fall days became cooler and the days shorter. Our first grapes ripened in early to mid-September and the last varietals hung on vines until early November. It was a mellow growing season and the lack of any dramatic weather kept the vines healthy and happy with no signs of yellowing leaves and vines shutting down. Mild weather allows for more hang time which means the grapes reach that perfect balance of acidity and brix and develop more complex flavors. All in all a great vintage.

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 in large Foudre for 21 months total aging.

Color Rich red/black hues with crimson red highlights

Aroma Black wild berry fruits, sinister and intoxicating “old world” notes, sarsaparilla with a touch of toast and earth.