



MARGERUM

2018 M5

Santa Barbara County

FIVE GRAPES ~ NINE VINEYARDS ~ ONE WINE

47% Grenache
40% Syrah
9% Mourvèdre
2% Counoise
2% Cinsault

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.

Alcohol: 14.7%
pH 3.55
TA 6.0 g/L.
Production: 2,377 cases
Suggested Retail: \$28.75

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.

Vineyard Regions: Los Olivos District, Ballard Canyon, Santa Maria Valley, Los Alamos, Foxen Canyon. and Sta. Rita Hills

Vintage Conditions: 2018 was a “normal” vintage and 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 individually before being racked one time to blend for bottling.

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

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