



MARGERUM

2019 M5

Santa Barbara County



FIVE GRAPES ~ THIRTEEN VINEYARDS ~ ONE WINE

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.

AVA Composition: 50% Los Olivos District, 35% Santa Ynez Valley, 7% Sta. Rita Hills, 7% Happy Canyon of Santa Barbara, and 4% Ballard Canyon

Vintage Conditions: 2019 was an outstanding vintage. It was a very cold winter and a very mild spring and summer leading to slow maturation and long hang times for increased complexities. Harvest was much later in the summer which allows us to harvest under kinder cooler conditions – there were essentially no heat spikes which tend to cause drama and we have a no drama policy.

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.

Color: Opaque with dense crimson and deepness.

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 impact the palate, followed by a finish complete with hints of jam, cocoa and dark berry contributions of Syrah and earthy Mourvèdre.

42% Grenache
34% Syrah
13% Mourvèdre
6% Counoise
5% Cinsaut

Alcohol: 14.3%
pH 3.65
TA 5.8 g/L.
Production: 3,153 cases
Suggested Retail: \$29

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