



MARGERUM

WINE COMPANY

2020 M5

Santa Barbara County

FIVE GRAPES ~ THIRTEEN VINEYARDS ~ ONE WINE

AVA Composition: 41% Santa Ynez Valley, 32% Los Olivos District, 21% Sta. Rita Hills, 6% Happy Canyon of Santa Barbara

Vintage Conditions: Santa Barbara County had a cool spring and mild summer temperatures that extended the growing season. Harvest began in the last half of August and the weather that followed had the usual summer heat waves. It was a very quick and even harvest with yields that were average to below average helping to produce pronounced flavors and aromatics. Most importantly for us is that we did not have the fires that plagued the vineyards to the north. We are very happy with the quality of the wine and the “numbers” (pH, TA, Alc.) have been right on resulting in very balanced wines.

Maturation: Each varietal was pressed after fermentation and matured for 10 months in seasoned and neutral French oak barrels and large puncheon casks individually before being racked one time to blend for bottling.

Color: Beautiful, dark red crimson.

Aroma: Wild blue and red fruits explode from the glass mixed with dried herbs and grilled/smoked meat. A perfume of white and red floral quality wafts throughout the background.

Palate: A solid core of dark red and spicy fruit surrounded by youthful, round tannins. The overlying presence of Grenache flavors initially brighten the palate, followed by a rich finish complete with hints of red/blue jam, dark chocolate and dark, sinister contributions of Syrah and earthy Mourvèdre.

49% Grenache
31% Syrah
10% Mourvèdre
5% Counoise
5% Cinsault

Alcohol: 14.8%
pH 3.67
TA 5.5 g/L
Production: 3094 cases
Suggested Retail: \$29

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