



MARGERUM

2013 M5 RESERVE

Santa Barbara County

FIVE GRAPES – TEN VINEYARDS - ONE WINE

90 Points

Wine Spectator, March 2016

The Blend: 51% Grenache
32% Syrah, 12% Mourvèdre,
4% Counoise, 1% Cinsault

Color: Dark rich jammy red with
crimson red hues

Aroma: Red meats, dark berry
and black peppers with spice, cola
and exotic savage notes.

Palate: Earthy and savory notes
balanced with black dry aged
fruits and berries. Tight, focused,
and chewy with firm tannins that
will bode well for aging.

Peak Drinking: 2016-2022

Alcohol: 14.1%

pH 3.65

TA 6.5 g/L

Production: 520 six packs

Suggested Retail: \$40

M5 Mission statement: 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 I have tasted and loved. ~ Doug Margerum

M5 reserve is M5 that is aged an additional year in a 500 liter seasoned French Oak puncheons creating a richer more complex wine.

Vineyard Regions: Santa Barbara County, San Luis Obispo County, Sta. Rita Hills, and Foxen Canyon

Vintage Conditions: The 2013 vintage is going to go down as a great one. Following a dry winter, there was early bud break and a large fruit set. The growing season was even and warm, flowing into a moderate, dry fall. The standout characteristic for 2013 wines: complete ripeness without high sugar levels. The wines are powerful and concentrated. The worry in Santa Barbara is about the drought. The lack of rainfall has positive quality implications, but we need winter rains to recharge our aquifers and cleanse our soils.

Maturation: This wine was matured for 21 months in neutral French oak Puncheons.

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