



MARGERUM

2014 M5

Santa Barbara County

FIVE GRAPES - SEVEN VINEYARDS - ONE WINE

41% Grenache
37% Syrah
14% Mourvèdre
4% Counoise
4% Cinsaut

Color: Opaque with dense crimson and ruby reds.

Aroma: Dark plum, dried cranberries, and spiciness; youthful fruits come immediately to the fore, with perfumed Grenache and rose-petal floral aromas combined with earthy notes and charcuterie undertones.

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 licorice, cocoa and dark chocolate contributions of Syrah and earthy Mourvèdre.

Alcohol: 14.1%

pH 3.60

TA 6.0 g/L.

Production: 2,423 cases.

Suggested Retail: \$27.50

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.

Vineyard Regions: Santa Ynez Valley, Ballard Canyon, Santa Maria Valley, Sta. Rita Hills and Foxen Canyon.

Vintage Conditions: Harvest 2014 was our earliest in history. We commenced harvest on August 8th. Quality was extraordinary with small berries, ripeness without a lot of sugar and focused varietal flavors. It was clear early on that this would be a fantastic vintage. The average temperatures in 2014 were lower than 2013. We had no weather issues. The season was so consistent we were able to pick without heat spikes or cold spells causing panic or interrupting the harvest.

Overall, the wines have balanced acidity, low alcohols, precious tannins and they are concentrated and intense.

Maturation: Each component was pressed after fermentation and matured for 10 months in seasoned French oak barrels and puncheons before being racked one time to blend for bottling.