



MARGERUM

2015 M5 RESERVE

Santa Barbara County

FIVE GRAPES - NINE VINEYARDS - ONE WINE

42% Grenache
36% Syrah
14% Mourvèdre
4% Counoise
4% Cinsault

Color: Dark rich jammy red with crimson red hues

Aroma: Dark berry and sweet cedar and spice, blueberry and cola and spring flower notes.

Palate: Rich and savory notes balanced with black dry aged fruits, berries and tobacco leaf. Tight, focused, and with rich, young tannins that will bode well for aging.

Peak Drinking: 2017-2025

Alcohol: 14.1%

pH 3.58

TA 5.9 g/L

Production: 538 six packs,
144 Magnums

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.

M5 Reserve is made from a small lot of our flagship M5, which we then age an additional year in a 500-liter seasoned French Oak puncheon creating a richer more complex wine.

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

Vintage Conditions: Harvest 2015 was yet another record-breaking year being the earliest in our recent history. We commenced harvest on August 3rd. 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. Temperatures were consistently warm without heat waves. The season was so consistent we were able to pick without interruption ending harvest one month earlier than normal.

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

Maturation: This wine was matured for 21 months in a 1 year old Ermitage 2000 liter Foudre and neutral French oak Puncheons.