



MARGERUM

2017 M5

Santa Barbara County

FIVE GRAPES ~ EIGHT VINEYARDS ~ ONE WINE

92 Points & Editors' Choice

Wine Enthusiast

91 Points

Wine Spectator

44% Grenache
37% Syrah
11% Mourvèdre
4% Counoise
4% Cinsault

Color: Opaque with dense crimson and ruby red hues.

Aroma: Red fruits, dried cranberries and jammy youthful fruits come immediately to the fore, with perfumed Grenache and rose petal floral aromas.

Alcohol: 14.0%
pH 3.55
TA 6.0 g/L.
Production: 2,377 cases
Suggested Retail: \$27.50

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.

Vineyard Regions: Los Olivos District, Ballard Canyon, Santa Maria Valley, Los Alamos, Foxen Canyon.

Vintage Conditions: Another very early harvest beginning August 3rd. Heat waves perpetuated picking, otherwise summer was consistently mild. Theoretically 2017 marked the official end of California's five-year drought; it did not end it in Santa Barbara County. The wetter winter did have the effect of percolating soils and reducing the salts in some of the vineyards. Clear skies and warm spring weather allowed for consistent flowering overall, with average to below average yields. We enjoyed fairly even ripening and picking was rhythmic.

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.

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.

MARGERUM WINE COMPANY
59 Industrial Way, Buellton, CA 93427
P 805.686.8500 • F 805.686.8533

info@margerumwines.com • www.margerumwines.com