



# MARGERUM

## 2018 M5 White Reserve

Margerum Estate Vineyard, Los Olivos District

FIVE GRAPES - ONE VINEYARD - ONE WINE

60% Roussanne / 20% Marsanne / 10% Grenache Blanc / 9% Viognier / 1% Picpoul Blanc



**The Inspiration:** In my more recent and past travels to France, some of the most compelling wines have been Rhône white blends. I've always wanted to make a wine like this, but was without the source of quality white Rhône grapes - from the right climate and terroir - until now. In February 2016 we grafted and planted Margerum Estate Vineyard in the new Los Olivos District AVA to all Rhône varietals. "M5 White Reserve" follows the tradition of making small lots of special blends from the estate. Both wines are enhanced by multiple varietal components creating blends that develop flavor and deliver on the palate in a seamless way.

**Pairings:** The taste and aromatics of Rhône white blends are ideal for our Santa Barbara lifestyle. They pair well with the alfresco meals we eat and the cuisine typical of this area: grilled seafood, papaya salsa, meadow picnics, the beach, seafood skewers and general fun. These wines are great while young and develop to an entirely other experience with bottle age. Try M5 White with grilled foods, especially fish and sausage, tapenades, ratatouille and fish stew. For cheese, we suggest light blues & triple creams.

**Vintage Conditions:** 2018 a "normal" vintage allowed us to have a longer picking season, as the fall days became cooler and the days shorter. Our first grapes ripened in early to mid-September and the last varietals hung on vines until early November. With August start dates the harvest becomes very compacted as the heat of summer ripens the grapes quicker. It was a mellow growing season and the lack of any dramatic weather kept the vines healthy and happy with no signs of yellowing leaves and vines shutting down. Mild weather allows for more hang time which means the grapes reach that perfect balance of acidity and brix and develop more complex flavors.

**Maturation:** Each component was fermented separately in neutral French oak barriques. Aged on fine lees for 18 months. A small portion of the wine was allowed to go through malolactic fermentation to increase mouthfeel.

**Production & Wine Analysis:** 77 cases produced. Alcohol 13.6%, pH 3.20, TA 7.0 g/L.

### *Winemaker Notes...*

**Color:** Slight straw and golden hues with a viscosity that clings to the glass as it is swirled.

**Aroma:** Apricots, white floral, sweet honey, hints of brioche toast, sweet pea flowers and pineapple.

**Palate:** Full, round and pleasing with ample acidity to balance the richness that will continue to evolve with time in bottle. Flavors of honey wet stone and a touch of nectar engage with a lovely long persistent finish that lingers.

**Peak Drinking:** Now - 2026

Margerum Wine Company  
59 Industrial Way, Buellton, CA 93427  
P 805.686.8500 • F 805.686.8533  
info@margerumwines.com • www.margerumwines.com