



MARGERUM

2020 M5 White

Estate Vineyard, Los Olivos District

FIVE GRAPES – ONE VINEYARD - ONE WINE

47% Grenache Blanc, 23% Marsanne, 17% Roussanne
9% Viognier, 4% Picpoul Blanc



The Inspiration: In my more recent and past travels to France, some of the most compelling wines I have tasted 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 our Estate Vineyard in the new Los Olivos District AVA to all Rhône varietals. "M5 White" is now the companion wine to our flagship M5 Red, a Rhône red blend based on Grenache. 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 different 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: Santa Barbara County had a cool spring and mild summer temperatures that extended the growing season. Harvest began in the last half of August and the weather that followed had the usual summer heat waves. It was a very quick and even harvest with yields that were average to below average helping to produce pronounced flavors and aromatics. Most importantly for us is that we did not have the fires that plagued the vineyards to the north. We are very happy with the quality of the wine and the "numbers" (pH, TA, Alc.) have been right on resulting in very balanced wines.

Maturation: Each component was fermented separately in neutral French oak barriques, large puncheons and stainless steel. Aged on fine lees for 8 months. A small portion of the wine was allowed to go through malolactic fermentation to increase mouthfeel.

Production & Wine Analysis: 1,737 cases produced. Alcohol 13.2%, pH 3.25, TA 6.5 g/L

Winemaker Notes

Color: Slight straw and white golden hues with a richness 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 apple, wet stone and a touch of peach nectar engage with a lovely long persistent finish that lingers.

Peak Drinking: Now - 2027

Margerum Wine Company
59 Industrial Way, Buellton, California 93427
info@margerumwines.com • www.margerumwines.com • 805.686.8500