



# MARGERUM

## 2021 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 fall allowing for increased flavors due to hang time. The weather was mild, and we had a long timeframe in which to carefully pick for optimal flavors. Yields were slightly above average but the weather cooperated permitting us to have pronounced flavors and aromatics. We are very happy with the quality of the wine and the "numbers" (pH, TA, Alc.) are perfect 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:** 2,071 cases produced. Alcohol 13.2%, pH 3.2, TA 6.6 g/L

### *Winemaker Notes*

**Color:** Vibrant white gold notes.

**Aroma:** Beautiful aromas of white oily flowers like honeysuckle, gardenia and magnolia mix with white stone fruits reminiscent of nectarine and apricots. Hints of angel food cake, marzipan, honey, young pineapple and fresh herbs.

**Palate:** Mouth-watering and energetic with a very round palate presence. Delicious and satiating with white and yellow stone fruits, fresh herbs, and slight minerality. Absolutely delicious and enjoyable.

**Peak Drinking:** Now - 2030

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