



MARGERUM

WINE COMPANY

2021 M5

Santa Barbara County

FIVE GRAPES ~ THIRTEEN VINEYARDS ~ ONE WINE

AVA Composition: 40% Los Olivos District, 32% Santa Ynez Valley, 26% Sta. Rita Hills, 2% Happy Canyon of Santa Barbara

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 varietal was pressed after fermentation and matured for 10 months in seasoned and neutral French oak barrels and large puncheon casks individually before being racked one time to blend for bottling.

Color: Vibrant dark blue and red crimson.

Aroma: Exploding from the glass are red and blue brambleberry fruit mixed with dried herbs and grilled meats. An enticing perfume of white and red flowers dance throughout the background mixed with the perfect rusticity.

Palate: A solid core of dark red and spicy fruit surrounded by youthful, round tannins. The overlying presence of Grenache flavors initially brighten the palate, followed by a rich finish complete with hints of red/blue jam, dark chocolate and dark, sinister contributions of Syrah and earthy Mourvèdre.

44% Grenache
31% Syrah
14% Mourvèdre
6% Counoise
5% Cinsault

Alcohol: 14.4%
pH 3.57
TA 5.7 g/L
Production: 2,707 cases

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