



MARGERUM

2022 Estate Mourvèdre

Los Olivos District



98% Mourvèdre
2% Grenache

Alcohol 14.7%
pH 3.73
TA 5.1 g/L
Production 60 cases

In 2015, we had the opportunity to secure our own Estate Vineyard in the heart of the newly formed Los Olivos District appellation. Besides the ability to now control our own yields and farming practices, it gave us the opportunity to plant exactly not only what varieties and clones we wanted down to row direction, vine density and whether it was on rootstock or own-rooted. This is how the M5 Estate Red Rhône-style blend was born.

This bottling of Mourvèdre is a direct result of having our own vineyard property. Planted at the very top of the hill, there is less than an acre of this little-known but remarkable grape. Traditionally, Mourvèdre is a blending grape utilized in Châteauneuf-du-Pape and it also the varietal that makes the wines of Bandol in the south of France.

Vintage Conditions: Santa Barbara County had ideal growing conditions for most of the year and mild summer temperatures until an extended Labor Day heat wave hit. We were ready and harvested most of the early ripening varieties before and right at the beginning of the heat. Of course, that was followed by rain but after that the weather was mild, and we had a long timeframe for the remainder of harvest in which to carefully pick for optimal flavors. Yields were slightly below average. The weather cooperated for the remainder of the year permitting us to pick and process to produce wines with excellent flavors and abundant aromatics.

Maturation: Aged entirely in neutral barrique for 16 months with no racking in our very cold cellar.

Color: Dark purple-red and black hues.

Aroma: Dark black fruits, feral, ethereal and spicy.

Palate: Rich and expansive on the palate, good tannins, and mouth-filling structure with a fascinating balance between dark fruits, black berries, with leathery and earthy notes.