



MARGERUM

WINE COMPANY

2022 M5

Santa Barbara County

FIVE GRAPES ~ THIRTEEN VINEYARDS ~ ONE WINE

AVA Composition: 37% Santa Ynez Valley, 33% Los Olivos District, 13% San Luis Obispo, 11% Sta. Rita Hills, 6% Happy Canyon of Santa Barbara

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 varietals 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.

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: Dark blue/black and red hues.

Aroma: Intoxicating wild red and blue brambleberry mix with an intriguing rusticity redolent of dried herbs Santa Barbara garrigue and roasted meats. White and red tropical flowers weave throughout making this a very enticing and beguiling wine.

Palate: A complex combination of wild red berried fruit and spice are surrounded by a mouth coating and pleasing taste. The overlying presence of Grenache flavors initially brighten the palate, followed by a rich finish complete with hints of dark red/blue fruits, European chocolate and wonderfully sinister hints from the Syrah and earthy Mourvèdre.

39% Grenache
32% Syrah
15% Mourvèdre
7% Counoise
7% Cinsault

Alcohol: 14.5%
pH 3.74
TA 5.2 g/L
Production: 3,474 cases

MARGERUM WINE COMPANY

59 Industrial Way, Buellton, California 93427

info@margerumwines.com • www.margerumwines.com

P 805.686.8500