



MARGERUM

WINE COMPANY

2023 M5

Santa Barbara County

FIVE GRAPES ~ SIXTEEN VINEYARDS ~ ONE WINE

M5 is a wine that is from a thought –a blend that is an amalgamation of memories, both distant and recent, from the numerous wines we have tasted and loved.

AVA Composition: 40% Santa Ynez Valley, 22% Sta. Rita Hills, 23% Los Olivos District, 9% San Luis Obispo, 6% Happy Canyon of Santa Barbara

Vintage Conditions: Santa Barbara County harvest began about a month later than in 2022. The harvest was long and slow as mild temperatures persisted. We have been very happy with the quality of the grapes as extended hang time added to the complexity of the wines. The winter rains percolated the soil and salts that had accumulated in the soil, allowing the vines to access previously tied-up nutrients. Harvest for most varieties was almost a about a month behind “normal”. We are convinced this will go down as one the best harvests.

45% Grenache
32% Syrah
10% Mourvèdre
7% Counoise
6% Cinsault

Alcohol: 14.5%
pH 3.76
TA 5.3 g/L

Maturation: Each varietal was pressed after fermentation and matured for 8 months in neutral barrels, a few new French oak barrels and large neutral puncheons. Only racked one time to blend for bottling.

Color: Dark purple/light black and crimson red hues.

Aroma: A plethora of chaparral, red berries, earth, spices, peppercorns, bramble berry and roasted meats. An amazing array of intoxicating flavors and aromas.

Palate: The wine offers a wide array of compelling flavors with red cherries, currants, blueberries, blackberries, roasted meats and char. Surprisingly powerful, rich, full-bodied and concentrated.