



MARGERUM

2023 M5 RESERVE

Santa Barbara County

FIVE GRAPES – ONE WINE



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

Alcohol: 14.5%
pH 3.59
TA 6 g/L
Production: 335 cases

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.

M5 Reserve is made from a small lot of our flagship M5, which we then age as a blend for an additional year in one large French Oak 2,000-liter Ermitage Foudre to create a richer, more complex wine.

AVA Composition: 42% Los Olivos District, 30% Santa Ynez Valley, 23% Sta. Rita Hills, 5% 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 were delighted 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 varietals was almost a month behind “normal”. We are convinced this will go down as one of the best harvests in recent memory.

Maturation: Each varietal component was pressed after fermentation and matured for 10 months in seasoned French oak barrels and puncheons. M5 is then blended and a portion is “reserved” for one year longer. 21 months total aging.

Color: Rich black hues with dark sultry red tones.

Aroma: Complex and intense aromas of dark berry fruit, baking spices, grilled meats and saddle leather mixed with beautiful toasted wood notes.

Palate: Rich, concentrated and powerful with gobs of black and red bramble fruit balanced by intriguing savory nuances of baking spice, sandalwood and forest floor. Built and structured with round, supple tannins that will allow the wine to age well but also be enjoyed with complex meals.