



MARGERUM

2024 Estate Mourvèdre

Los Olivos District



95% Mourvèdre
5% Syrah

Alcohol 13.5%
pH 3.83
TA 4.8 g/L
Production 154 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 varietals 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.

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: The 2024 vintage will be remembered for its long, cool season and light yields, producing exceptional quality as harvest occurred in the fall rather than the summer heat. The year began with ample rainfall, promoting healthy canopies, early bud break, and favorable conditions for fruit set. Harvest started and ended later than usual, consistent with Santa Barbara County's trend of cooler harvests since 2019. Unlike many warming wine regions, the county benefits from intensified marine layers due to heated nearby deserts. The extended cool temperatures have lengthened fermentation into December, enhancing grape quality with longer hang times and even ripening. This results in wines with deep color, natural acidity, and balanced dryness, making them ideal for food pairing.

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.