

M5 by MARGERUM

2024 M5 Red Wine

Santa Barbara County

40% Grenache / 35% Syrah / 12% Mourvèdre
7% Counoise / 6% Cinsault

93 POINTS

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vinous

M5 is a blend inspired by memory — shaped by wines we've admired and enjoyed, balanced between brightness, depth, and Rhône-style complexity.

AVA COMPOSITION: 44% Los Olivos, 28% Santa Ynez Valley, 23% Sta. Rita Hills, 5% Happy Canyon of Santa Barbara

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.

WINEMAKING: 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.

AROMAS: Chaparral, red berries, earth, spice, peppercorn, bramble, roasted meats.

PALATE: Wild red berries and spice lead to layers of cherry, currant, blueberry, blackberry, roasted meats, and char. Concentrated and long on the finish.

ALC: 14.5% pH: 3.57 TA: 5.5 g/L



VEGAN



GLUTEN
FREE



NO SUGAR
ADDED

MARGERUM PHILOSOPHY

- Low sulfur additions
- No color, tannin or flavor additives
- Lightweight glass to reduce our carbon footprint

- Responsibly farmed with a focus on worker health and safety
- We offer cans and kegs to reduce packaging waste and lower our carbon footprint

- Content boxes are made from recycled materials to reduce waste
- 95% of the vineyards we source from are SIP Certified