



MARGERUM  
WINE COMPANY

## 2022 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:** 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.

**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.

**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

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