



MARGERUM

2023 M5 White

Estate Vineyard, Los Olivos District

FIVE GRAPES – ONE VINEYARD - ONE WINE

44% Grenache Blanc, 28% Marsanne, 12% Roussanne
10% Viognier, 6% Picpoul Blanc



The Inspiration: In my recent travels to France, some of the most compelling wines I have tasted have been Rhône white blends. I've always wanted to make a wine like this but was without the source of quality white Rhône varietal grapes - from the right climate and terroir - until now. In February 2016 we grafted and planted our Estate Vineyard in the new Los Olivos District AVA to all Rhône varietals. "M5 White" is now the companion wine to our flagship M5 Red, a Rhône-styled red blend based on Grenache. Both wines are enhanced by the multiple varietal components creating a blend that develops flavors as it ages and seamlessly delivers on the palate.

Pairings: The taste and aromatics of Rhône white blends are ideal for our Santa Barbara lifestyle. They pair well with the alfresco meals we eat and the cuisine typical of this area: grilled seafood, papaya salsa, picnics, the beach, seafood skewers, and general fun. These wines are great while young and develop into an entirely different experience with bottle age.

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 component was fermented separately in neutral French oak barriques, large puncheons, and stainless steel tanks and barrels. Aged on fine lees for 8 months. A small portion of the wine was allowed to go through malolactic fermentation to increase mouthfeel.

Production & Wine Analysis: 710 cases produced. Alcohol 13.1%, pH 3.47, TA 6.0 g/L

Winemaker Notes

Color: White gold hues.

Aroma: An exotic array of white flowers like honeysuckle and citrus blossom mix with white and yellow stone fruits like apricots and nectarines. Lively nuances of honeycomb, almond, white cake and freshly chopped herbs.

Palate: Both lively and weighty with a very full and circular impression. Energetic and layered with the white and yellow stone fruit tastes magnified. Very pleasurable and fascinating wine that many palates will absolutely adore.

Peak Drinking: Now – 2032

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