

MARGERUM WINE COMPANY M5 RHÔNE BLEND, ESTATE VINEYARD, LOS OLIVOS DISTRICT



Grenache Blanc, Marsanne, Roussanne, Viognier and Picpoul Blanc. Vibrant white with gold notes. Beautiful aromas of honeysuckle, gardenia and magnolia with nectarine and apricots. Hints of angel food cake, marzipan, honey, young pineapple and fresh herbs. Mouth-watering and energetic with a very round palate presence. Delicious & satiating white and yellow stone fruits, fresh herbs and slight minerality. Enhanced by multiple varietal components creating a blend that develops flavor and delivers on the palate in a seamless way. Pair with grilled seafood and sausages, tapenades, ratatouille and fish stew, papaya salsa, light blue and triple cream cheeses.

These wines are great while young and develop to an entirely different experience with bottle age.

Doug Margerum had always wanted to make a Rhône white blend, but was without the source of quality white Rhône grapes - from the right climate and terroir - until now. In February 2016 they grafted and planted their Estate Vineyard in the new Los Olivos District AVA, Santa Barbara County, California, to all Rhône varietals. Each component was fermented separately in neutral French oak barriques, large puncheons and stainless steel. Aged on fine lees for 8 months. A small portion of the wine was allowed to go through malolactic fermentation to increase mouthfeel.

In 2001, Margerum Wine Company began in a tiny 240 square foot cold room. *The philosophy: return wine making to its previous form of production – handcrafted and personal.* They produce limited quantities of wines made from grapes grown both in Estate Vineyards and purchased from other top vineyards in and around Santa Barbara County. The 18 acre Estate Vineyard is planted exclusively to Rhône grape varietals. It is divided between limestone hillsides and gravelly alluvial flatlands along Alamo Pintado Creek. They carefully select the vineyards with meticulous attention to detail in all factors influencing the ultimate quality of the wines, including pruning, soil, climate and farming methods.

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Tasting Note:

MARGERUM WINE COMPANY M5 WHITE RHÔNE BLEND, ESTATE VINEYARD, LOS OLIVOS

Grenache Blanc, Marsanne, Roussanne, Viognier & Picpoul Blanc. Aromas of honeysuckle, gardenia, magnolia, nectarine & apricot with angel food cake, marzipan, honey, young pineapple & fresh herbs; mouth-watering & energetic with a very round palate; delicious & satiating white & yellow stone fruits, fresh herbs & slight minerality.

Shelf Talker:

MARGERUM M5 RHÔNE BLEND



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