

Margerum M5 Estate White Los Olivos District California 2021

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

VINTAGE 2021
GRAPE Rhône Blend (White)
GEOGRAPHY Not Europe
COUNTRY USA
LARGER REGION California
SMALLER REGION Central Coast
SUB REGION Santa Barbara County

Rationale

Quietly growing in popularity, white Rhône blends are deliciously rich, giving white wine lovers a distinctive second option to Chardonnay in the domain of the creamy and textured. Originating in France's Rhone Valley, such cultivars would include combinations of the more widely known grape varieties such as Viognier, Marsanne, and Roussanne with others such as the emerging grape varieties of Grenache Blanc, Picpoul, and Clairette.

Some of these blends are rich and fruity, displaying stone fruit (Viognier) and citrus (Ugni Blanc, Bourboulenc) aromas and flavors; others are spicy, with white pepper frequently called out as a descriptor when Grenache Blanc is involved. Fresh and dried herbal notes can be conveyed in Roussanne-driven wines, while Marsanne can bring out honeysuckle and other aromatic floral perfumes, especially as the wine ages. As a rule, especially in France, where the preponderance of white Rhône blends are made (close to 90% of the world's offerings), wines are fuller in body and can show what the French call 'gras' (fat), underscoring their at-times waxy or oily textured mouthfeel.

Located in Los Olivos District AVA in the Santa Ynez Valley, Margerum Wine Company signed a 20-year lease with the Honea family for the property in February 2016. Doug Margerum transformed the 18-acre vineyard to specialize exclusively in Rhône grape varietals, with the goal of becoming the premier grower of these varietals. The results speak for themselves. Fun fact- Doug is a former student of mine (Evan) back when he was in the restaurant biz.

Sight

BRIGHTNESS Star Bright
CLARITY Clear
COLOR DEPTH Medium
COLOR Straw
HIGHLIGHTS Green
BUBBLES No

Structure

RESIDUAL SUGAR Dry
ACID Med+
ALCOHOL Medium
PHENOLS None
TEXTURE Round / Smooth
FINISH Med+
COMPLEXITY High

Aroma & Taste

CITRUS FRUIT Key Lime • Lime • Mandarin • Meyer Lemon *Condition: Fresh, Ripe Part: Flesh*
TREE/VINE FRUIT Apple (Yellow) • Pear (Asian) • Pear (Yellow/Brown) *Condition: Fresh, Ripe*
STONE FRUIT Peach (Yellow) • Apricot • Nectarine (White) • Nectarine (Yellow) • Peach (White) *Condition: Fresh, Custard / Yogurt*
TROPICAL FRUIT Pineapple *Condition: Fresh, Custard / Yogurt*
FLORAL Honeysuckle • Gardenia *Condition: Fresh*
GREEN VEGETABLE Spring Peas
HERBAL Saffron • Chamomile • Verbena
OTHER SPICES Ginger Powder • Sesame / Candy • Honey
ORGANIC EARTH Turned Dirt / Potting Soil
INORGANIC EARTH Mineral / Rock
OAK AGING Yes *Oak Intensity: Low*
OAK INFLUENCE Used Barrique
OXIDATION/NUTTINESS Almond / Marzipan
PERCEIVED WINEMAKING CHOICES Lees Contact