



Margins Wine | 2022 Neutral Oak Hotel | California

Varietals:

36% Barbera (San Benito County), 27% Chenin blanc (Clarksburg - 25 days skin fermented), 27% Pinot Noir (Santa Cruz Mountains), 8% Mourvèdre (Santa Clara Valley), 2% Cabernet Franc (Santa Cruz Mountains)

Production: 268 cases

AVA: California

Vineyards: Many

Farming:

As of 2021 all vineyards Margins works with are farmed organically.

Vinification:

100% destemmed. Fermented and aged separately and blended right before bottling. Aged in neutral oak for 3.5-4 months (depending on the cuvée). Native fermentation, no fining, no filtration, no other modifications or additions except 20 ppm of sulfur dioxide the week before bottling. The Cab Franc & Mourvèdre also received 10 ppm of sulfur dioxide each during fermentation.

Bio:

I had been sitting on the name of this blend for a few years, waiting for the right opportunity to come along. During harvest 2020 the occasion presented itself when a fermentation didn't work as planned, and I needed to find a creative solution to generate the best possible outcome. I started doing blending trials with the goal of creating a cuvée that brought out the best in what I had to work with.

Since then I have continued to play with blending under this cuvée name, as a light-hearted juxtaposition to the single vineyard/single varietal wines that Margins has focused on thus far.