



Margins Wine | 2023 White Neutral Oak Hotel | California

Varietals:

40% Chenin blanc (Clarksburg - destemmed, soaked on skins overnight, and fermented in concrete egg), 30% Aligoté (San Benito County), 30% Vermentino (San Benito County)

Production: 166 cases

AVA: California

Vineyards:

Chenin blanc - Wilson Vineyards, Block 20

Aligoté & Vermentino - Siletto

Farming:

Block 20 Chenin was farmed completely organically starting in 2020. Siletto Vineyards had been farmed organically since 2020 and received CCOF organic certification in December 2023.

Vinification:

100% destemmed. Fermented and aged separately and blended right before bottling. Aged in neutral oak for 3.5-4.5 months (depending on the cuvée), except the Chenin, which was aged in concrete egg. Native fermentation, no fining, no filtration, no other modifications or additions except 35 ppm of sulfur dioxide the week before bottling.

Bio:

I've been making a Neutral Oak Hotel red blend since 2020, and partaking in the blending process was so much fun that I decided this year that I wanted to make a white blend as well. Prior to making the NOHo red, I primarily produced single vineyard wines, so I never got to get creative with the art of blending.

I had never heard of anyone combining Chenin, Aligoté, and Vermentino together, but it seemed like it would probably make a very tasty combo. I did some trials while the wines were still aging and began to get really excited about this mix. The final wine turned out just as I'd hoped. It's a great start, and I'm looking forward to seeing how this concept evolves over the years.