



Margins Wine | 2023 Skin Fermented Chenin blanc | Clarksburg

Varietal: 100% Chenin blanc

Brix at harvest: 20.5

Production: 148 cases

AVA: Clarksburg

Vineyard: Wilson Vineyards, Block 20

Farming:

Block 20 was farmed completely organically starting in 2020, which is another success story that proves my theory that if you invest time into building relationships and commit to a goal, agricultural change is possible. When I began to work with this vineyard in 2016, I nudged vineyard manager David toward the idea of organically farming this 20-acre block. Agricultural change doesn't happen overnight, and David has been working for years toward the achievement of organic conversion in this block.

Part of the Margins mission over the years was to work with growers while they transitioned their vineyards to organic farming by providing guidance as well as assurance that the grapes would have a home. I believe that if I worked with solely organic vineyards, I would not be using my role in the industry to its full potential to enact agricultural change. As of harvest 2021, all vineyards Margins works with are organically farmed.

Vinification:

Destemmed then fermented and aged on skins for 20 days with gentle punchdowns once daily. Pressed then aged in neutral oak for 4.5 months. Native fermentation, no fining, no filtration, no other modifications or additions except 30 ppm of sulfur dioxide the week before bottling.

Bio:

My interest in skin fermented white wines was sparked in 2011 when it was still a new idea in this country. The time on the skins morphs the wine from fresh and fruity to complex and savory. This is my most-loved fermentation every year because I spend more time tending to it than any other wine. Extended skin maceration with white wine can be tricky, but with much effort this is one of my favorite things that I create.