



Margins Wine | 2022 Chenin blanc | Massa Vineyard | Carmel Valley

Varietal: 100% Chenin blanc

Brix at harvest: 20.5

Production: 91 cases

AVA: Carmel Valley

Vineyard: Massa Vineyard

Farming: Certified organic since 1996

Vinification:

Whole cluster pressed to stainless steel tank for fermentation. Aged in 50% stainless steel and 50% neutral oak for ten months. Native fermentation, no fining, no filtration, no other modifications or additions except 20 ppm of sulfur dioxide the week before bottling.

Bio:

Massa Vineyard overlooks the rugged Cachagua (“Hidden Waters”) region of Carmel Valley at 1200-1500 feet in elevation. Nine different varietals over 88 acres of vineyards were planted by the Durney family around 1968. In the mid-1990s the property was purchased by the Heller family, who were pioneers of organic grape growing in Carmel Valley. The property is now owned by the Massa family, who continue to prioritize organic farming. I am thrilled to be one of few people working with the three acres of these old Chenin blanc vines, which are now managed by Ian Brand.