



Margins Wine | 2022 Assyrtiko | Paicines Ranch Vineyard | Paicines

Varietal: 100% Assyrtiko

Brix at harvest: 21.5

Production: 44 cases

AVA: Paicines

Vineyard: Paicines Ranch Vineyard

Farming: Organic, regenerative

Vinification:

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

Bio:

Paicines Ranch Vineyard is located in San Benito County in the Paicines sub-AVA. The vineyard is only one of the many inspirational agricultural projects taking place on this land, which is home to a host of other programs, including holistic planned grazing of cattle and sheep, organic minimum-till vegetable production, academic research studies, and educational workshops.

In 2013 Paicines Ranch owner Sallie Calhoun saw a presentation by viticulturist Kelly Mulville regarding a style of vineyard management that he trialed between 2008 and 2010 that included the use of year-round sheep grazing in the vineyard with the goal of improved soil health and diversity. Kelly was invited to join the Paicines Ranch team in 2014 to begin vineyard design on a 25 acre site that had been a conventional vineyard from 1965-1995. After this period, the site was grazed by cattle for about 20 years until Kelly joined the team and employed the use of high stock density grazing by sheep and cattle from 2014 until the first round of planting in 2017. Site preparations for the future vineyard required installation of a newly designed high trellis system which ensures that the sheep are not able to reach any of the leaves or grapes during year-round grazing. At this time, this is the only vineyard in California able to employ year-round grazing of sheep.