Margins Wine | 2023 Chenin blanc | Wilson Vineyards | Clarksburg

Varietal: 100% Chenin blanc
Brix at harvest: 21
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:
Whole cluster pressed to stainless steel tank for fermentation. Aged in neutral oak for five months with bâttonage every other week during October - February. Native fermentation, no fining, no filtration, no other modifications or additions except 20 ppm of sulfur dioxide the week before bottling.

Bio:
This vineyard is very close to my heart because it was the first site I ever worked with for Margins. After contacting dozens of growers with no response, the vineyard manager David took a chance by allowing a greenhorn like me to purchase fruit. Over the years that we have worked together, David has converted the farming of this block to organics and together we have helped spark renewed interest in Chenin blanc from the Central Valley. Chenin from Clarksburg retains its acidity due to consistent nightly temperature drops, even after hot summer days.