



## Margins Wine | 2023 Red Neutral Oak Hotel | California

### **Varietals:**

16% Grenache (San Benito County), 16% Cabernet Franc (San Benito County), 16% Pinot Noir (Santa Cruz Mountains), 16% Mourvèdre (San Benito County), 16% Chenin blanc (Clarksburg - destemmed, soaked on skins overnight, and fermented in concrete egg), 12% Négrette Rosé (San Benito County), 8% Barbera (San Benito County)

**Production:** 300 cases

**AVA:** California

**Vineyards:** Many

### **Farming:**

As of 2021 all vineyards Margins works with are farmed organically.

### **Vinification:**

100% destemmed. Fermented and aged separately and blended right before bottling. Aged in neutral oak for 4.5-5 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 30 ppm of sulfur dioxide the week before bottling. The Négrette Rosé also received 10 ppm of sulfur dioxide in late November 2023.

### **Bio:**

I had been sitting on the name of this blend for a few years, waiting for the right opportunity to come along. During harvest 2020 the occasion presented itself when a fermentation didn't work as planned, and I needed to find a creative solution to generate the best possible outcome. I started doing blending trials with the goal of creating a cuvée that brought out the best in what I had to work with.

Since then I have continued to play with blending under this cuvée name, as a light-hearted juxtaposition to the single vineyard/single varietal wines that Margins has focused on thus far. In vintage 2023, Margins introduced a white Neutral Oak Hotel blend to complement this one.