

Margins Wine | 2021 Barbera | Calleri Vineyard | San Benito County

Varietal: 100% Barbera Brix at harvest: 22.5 Production: 123 cases AVA: San Benito County Vineyard: Calleri

Farming: Organic conversion (year two)

Vinification:

100% destemmed. Fermented on skins for five days. Aged in neutral oak for 9.5 months. Native fermentation, no fining, no filtration, no other modifications or additions except 20 ppm of sulfur dioxide the week before bottling.

Bio:

Calleri Vineyard is farmed by John Siletto, whose late father Ron Siletto was an integral figure in the history of San Benito County viticulture. The Silettos have been farming in the region for the past 30 years and now manage a total of 125 acres with over 30 planted varieties, most of them Italian and French varietals rarely seen in this country. All their acreage is currently in its second year of organic conversion with a goal of certification.

Although we never met in person, I had the opportunity to speak to Ron on the phone while he was still working. He told me all about the vineyards and the incredible lineup of rare varietals. At the time, Margins was still a tiny little business and I wasn't looking for more grapes. After his passing, I reconnected with the Silettos through John in 2020 and purchased a ton of Négrette--a red variety native to southwestern France that I had not only never tried, but never even heard of. It was a wonderful learning experience to get to work with a grape about which I had absolutely no preconceived notions. Over the past couple years I have experimented with making Négrette in varying styles. The 2021 version is quite light and chuggable.