



Margins Wine | 2022 Millefiori | Calleri Vineyard | San Benito County

Varietal: 60% Barbera, 40% Négrette

Brix at harvest: 22.5

Production: 122 cases

AVA: San Benito County

Vineyard: Calleri Vineyard

Farming: Organic

Vinification:

The different varietals were picked, vinified, and aged separately. They were both 100% destemmed. The Négrette was soaked on skins overnight, pressed the following day, then aged in neutral oak for 10 months. The Barbera was fermented on skins for five days, then aged in neutral oak for 10 months.

The cuvées were blended two weeks prior to bottling. Native fermentation, no fining, no filtration, no other modifications or additions except 5 ppm of sulfur dioxide added to the Négrette barrels in February, and 22 ppm of sulfur dioxide added to the assembled cuvée the week before bottling.

Bio:

Calleri Vineyard is managed by Nat Wong and owned by John Siletto, whose late father Ron Siletto was an integral figure in the history of San Benito County viticulture. The Siletto family has been farming in the region for the past 30 years and now manage a total of 93 acres with over 30 planted varieties, most of them Italian and French varietals rarely seen in this country. Despite the potential for scorching daytime temperatures, San Benito County's proximity to the ocean allows coastal air to cool the area in the evenings, leading to huge diurnal temperature swings.

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 Siletto family through John in 2020 and purchased a ton of Négrette—a grape 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.