

# Margins 'Clarksburg Chenin Blanc' 2019

**Producer** - Megan Bell

**Provenance:** Clarksburg AVA, California

**Grape(s):** 100% Chenin Blanc

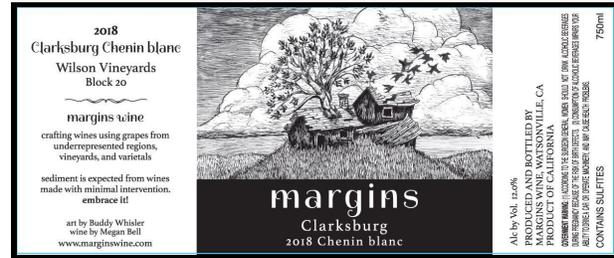
**Vineyard:** Wilson Vineyard - 20 acres of Chenin began conversion to organic practices in 2017. Alluvial, loam soils.

**Vintage:** 2019 was a really long, bountiful harvest for Margins allowing Megan to about double production and experiment with some new ideas.

**Fermentation/ Aging:** whole cluster pressed into steel for fermentation. Aged 5.5 months in neutral barrel with weekly battonage for six weeks.

**Fining/ filtration:** none.

**Sulfur:** 20 ppm a week before bottling



## The Producer:

“Complicated things don’t really interest me,” Megan muses “I want wine to be thought of as something that’s very not complicated - that’s something that affected me a lot at the beginning.” Megan’s interest in wine grew out of high-school brewing experiments to studies at UC Davis. From the beginning she found the pall of mystery that hung over wine to be discouraging and totally unnecessary. Her project, initially funded through a crowdsourcing campaign, is dedicated to the less evangelized regions of California and their scrappy mom ‘n pop vineyards.

## The Vineyard:

The Chenin Blanc comes from Wilson Vineyard in Clarksburg, planted in 1998. When Megan got started in 2016 she was relatively unknown and freshly returned from a transformative experience in the Loire that had her fixated on getting ahold of some Chenin Blanc. Initially, she was cold calling vineyards and getting almost no response until a few growers in Clarksburg responded to her. Of them, David Ogilvie was the one she connected best with. Although the sprawling 100 acre farm isn’t organic, David agreed to try the 20 acre block of Chenin Blanc as an organic pilot project. Megan helps farm the rows she pulls from.

## The Winery:

Megan makes her wine in a shared facility with three other winemakers in a little town called Aromas in southern Santa Cruz county. Whole cluster pressed into steel tank for spontaneous fermentation. Transferred to neutral barrel for 5.5 months of aging weekly

battonage for six weeks. After 5.5 months aging, base wines are racked into tank with an addition of 20 ppm sulfite and bottled a week after without fining or filtration.

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