

Margins 'Santa Clara Valley Mourvedre' 2018

Producer - Megan Bell

Provenance: Santa Clara Valley, California

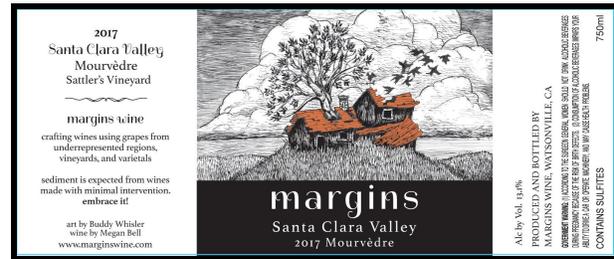
Farming: Low spray conventional, converting to organics in 2020

Grape(s): 100% Mourvedre

Vineyard: Sattler Vineyard is 2.7 acres, planted in 2009 in a very cold area where grapes struggle to ripen. Alluvial soils with loam and sand.

Fermentation/ Aging: destemmed and fermented in macro bins with one punch down per day. Pressed after about 2 weeks as the ferment goes dry into neutral barrel for 9 months aging on gross lees.

Sulfite: 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 wines are delicious, totally unfussy and super clean.

The Vineyard:

Sattler Vineyard is a dainty 2.7 acre backyard vineyard nestled between the foothills of the Santa Clara Valley. “Almost all of the vineyards I work with are mom and pop” she says. Planted in 2009, the Mourvedre here struggles to ripen because of intense diurnal shift thanks to the nearby ocean so the fruit is picked at a lean 20 brix. Flat and typified by alluvial soils with loam and sand, the site is relatively easy to care for and will be converting to organic farming with the outset of the 2020 season.

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. She doesn’t like green character in wine and given a natural leaning towards a brambly character in most of the fruit she works with, she does not ferment anything whole cluster. The reds are essentially made the same way with alterations made when logistics demand: destemmed fruit is fermented

in polyethylene macro bin. During fermentation she uses a metal tool for gentle, daily punchdowns. “I’m literally punching each section of the cap once,” she says “not mixing it up, not trying to introduce air. Very very gentle maceration, to get as little extraction as possible.” Macerations typically last the duration of the ferment (around two weeks) and base wines are pressed into neutral barrels for lees aging. After 9 months aging, base wines are racked into tank with an addition of 20 ppm sulfite and bottled a week after without finning or filtration.

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