

Margins 'Rosé of Mourvèdre' 2020

Producer - Megan Bell

Provenance: Santa Clara Valley, California

Farming: Low spray conventional, began conversion to organic farming in 2020.

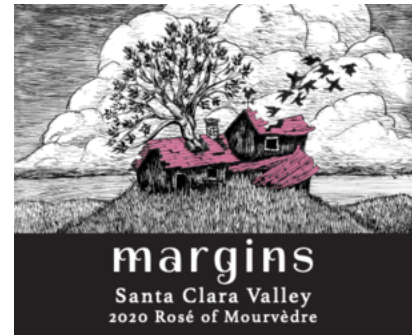
Grape(s): 100% Mourvèdre

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

Vintage: In 2020, Megan doubled her production, moved to a new winery and was forced to evacuate her home due to wildfires just after the first pick. The growing season also presented challenges with heatwaves and a powdery mildew pressure across the Santa Cruz Mountains, she was obliged to pick earlier and find ways to manage alkalinity.

Fermentation/ Aging: 92% whole cluster pressed into stainless steel for fermentation, 8% destemmed and skin fermented for 10 days.

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 evolved from high-school brewing experiments into studies at UC Davis. From the beginning, she’s found the pall of mystery that hangs 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 was converting to organic farming with the outset of the 2020 season with all practices organic from 2021 and onwards. In 2020 the vineyard received one non-organic spray of the fungicide Rally.

2020 was an especially challenging year for Megan. She moved into a new winery space with a friend which brought with it the joys of permitting and licensing paperwork, and doubled her production from 1,000 cases to 2,000 cases without hiring additional help. ‘I didn’t quite realize how much that was going to be for one person’ she told us. To further complicate matters the neighborhood where she lives was evacuated due to wildfires after the very first pick. With 27 tons left to pick and process, Megan was living in a friend’s guest room while managing a new workflow in a new space.

The growing season also presented challenges with heatwaves frontloading pick dates to catch as much acidity as possible. Despite all this Megan highlights that she thinks “quality was outstanding for white wines in 2020.”

The grapes for the rosé were picked two weeks early.

The Winery:

Whole cluster pressed into steel tank for spontaneous fermentation. 8% of the wine is destemmed, skin fermented Mourvèdre from the same vineyard that made its way into the blend as a way to keep barrels topped full. “That kind of thing happens when a barrel isn’t full” Megan’s a practical sort of gal.

Transferred to neutral barrel for lees aging. After 4.5 months aging, base wines are racked into tank with an addition of 20 ppm sulfite and bottled a week after without finning or filtration.

For more details email info@OlmsteadWine.com

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