

Margins 'Paicines Grenache' 2021

Producer - Megan Bell

Provenance: San Benito, California

Farming: Organic

Grape(s): 100% Grenache

Vineyard: Paicines (pronounced pie-seen-ez) is a larger agricultural non-profit with a 25 acre parcel of vineyards. The first 12.5 acres were planted in 2017 and were harvested for the first time in 2021. Located in the hot San Benito valley, the vineyard is at 850 ft with silty, clay soils.

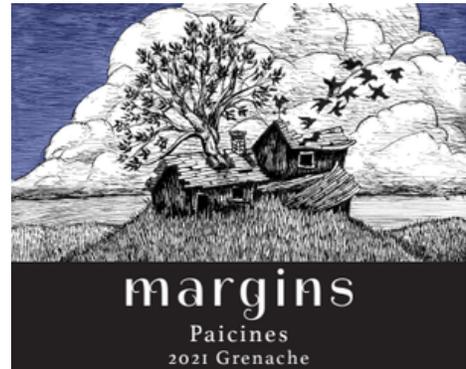
Vintage: "I don't know if I'll have a vintage that good in my career again," Megan says of the spectacular 2021

wines. A cold summer meant a month longer hang time

for better flavor development and grape chemistry for easy fermentations and great quality.

Fermentation/ Aging: destemmed and fermented in macro bins with one punch down per day. Pressed after 10 days as the ferment goes dry into neutral barrel for 5 months aging on gross lees.

Sulfite: 20 ppm a week before bottling



The Producer:

"Complicated things don't really interest me," muses winemaker Megan Bell, "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:

Paicines vineyard is part of a large, innovative agricultural non profit focused on regenerative practices hosting conferences, running education programs and modeling farming techniques. The first 12.5 acres of vineyard area were planted in 2017 with Kelly Mulville, a legend in integrating grazing practices with vineyards. The trellises were established with their low wires starting at a height of 5 feet to allow for year-round,

high density, rotational sheep grazing. This practice not only enriches the soil through sheep waste, keeps weeds down and minimizes tractor soil compaction, but the sheep's oral biome is host to microbes that nurture the return of diverse grasses.

Located in San Benito County, the vineyard is further into the hot valley than the Tres Pinos Creek vineyard Megan sourced her Nebbiolo from. At an 850 foot elevation, the vineyard has silty clay soils. With another 12.5 acres being grafted this year, the vineyards are a host to a number of different interesting varieties like Negrette, Freisa, Rossese and Assyrtiko. After talking with the Paicines folks for years, Megan was the only winemaker to work with the very first harvest from these vines.

The Winery:

Megan 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 5 months lees aging. Base wines are racked into tank with an addition of 20 ppm sulfite and bottled a week after without fining or filtration.

For more details email info@OlmsteadWine.com

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