

## **Margins ‘San Benito Nebbiolo’ 2021**

**Producer** - Megan Bell

**Provenance:** San Benito, California

**Farming:** Organic

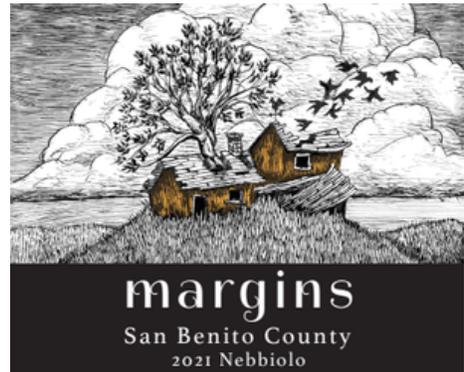
**Grape(s):** 100% Nebbiolo

**Vineyard:** 500 ft, Tres Pinos Creek was planted to 30 different varieties in gravelly, loam soils in 1994.

**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 macerated for 3 days in macrobins before pressing to closed top steel tanks for fermentation. Aged in neutral barrel for 4 months.

**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:**

Though mostly unknown for the moment, Megan thinks San Benito County is going to get a lot of attention in the coming years for the incredible range of grape varieties planted there. Located in a hot valley more inland than Santa Cruz, the county is just close enough to the ocean to benefit from evening fogs. The Tres Pinos Creek vineyard was established in ‘94 by John Siletto, one of the region’s viticultural pioneers. The vineyard sits at a 500 foot elevation with gravelly loam soils. The family farm a total of 125 acres

with 30 different varieties and they are in their second year of organic conversion.

**The Winery:**

“I’m not a tannins person,” Megan explains, “I have a secret mission to make no tannins red.” Her winemaking generally reflects this but nowhere more clearly than with Nebbiolo. The grapes are destemmed and macerated for a mere three days with the gentlest punchdown she can manage once a day. The wine is pressed to steel tanks to finish fermentation and aged in neutral barrel for 4 months. Bottled unfiltered and unfiltered with an addition of 20 ppm sulfite a week before bottling.

**For more details email [info@OlmsteadWine.com](mailto:info@OlmsteadWine.com)**

**● O L M S T E A D  
W I N E C O .**