



**Margins Wine | 2022 Mourvèdre | Sattler's Vineyard
Santa Clara Valley**

Varietal: 100% Mourvèdre

Brix at harvest: 19

Production: 97 cases

AVA: Santa Clara Valley

Vineyard: Sattler's Family

Farming: Organic

Vinification:

100% destemmed. Fermented on skins for six days. Aged in neutral oak for nine months. Native fermentation, no fining, no filtration, no other modifications or additions except 10 ppm of sulfur dioxide added to the grapes during fermentation and 20 ppm added the week before bottling.

Bio:

Ed Sattler planted his 2.7 acre backyard vineyard to Mourvèdre and Counoise in 2009 and has been intimately involved in farming it since the beginning. This hot, dry site in the foothills of the southern Santa Cruz Mountains--but not high enough in elevation to be considered part of the SCM AVA--has an intense diurnal swing, bringing cool temperatures every evening and lending to the preservation of acidity in the grapes.