



**Margins Wine | 2022 Pinot Noir | Makjavich Vineyard
Santa Cruz Mountains**

Varietal: 100% Pinot Noir

Brix at harvest: 20

Production: 112 cases

AVA: Santa Cruz Mountains

Vineyard: Makjavich

Farming: Certified Organic (co-farmed by Larry Makjavich and myself starting in January 2019)

Vinification:

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

Bio:

I stumbled upon Makjavich Vineyard in spring of 2017 while on my way to a square dance on the rural property of a good friend. This vineyard lies on the site of the 8th registered organic farm in the USA. Larry Makjavich planted these vines himself around 2011 and farmed them with friends for eight or so years, making the wine in his basement. Starting in January 2019, I began to co-farm this vineyard with Larry, and Margins has purchased all of the fruit since then. So much of my time and commitment and love for what I do is centered on farming this vineyard as a team with Larry Makjavich.

Ever on the quest for something 'marginal,' I am always striving to make very light bodied Pinot noir. I enjoy blurring the line between rosé and red wine in order to bring out the qualities of Pinot that I find to be most delicate and appealing.