



Margins Wine | 2022 Sangiovese | Mesa del Sol Vineyard | Arroyo Seco

Varietal: 100% Sangiovese

Brix at harvest: 21

Production: 45 cases

AVA: Arroyo Seco

Vineyard: Mesa del Sol

Farming: Organic

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:

Mesa del Sol lies in the hot Arroyo Seco gorge at the foot of the Santa Lucia mountain range. I was connected with former vineyard owner Ann Hougham in 2017 when I was exploring additional sites for Margins to begin making red wines. The Sangiovese is the oldest red wine in the Margins portfolio.

In 2021, the vineyard was purchased by Gary and Stacey Lyons, who continue the 20+ year legacy of organic farming on the site. Every year the night before we pick, we have a beautiful late-summer feast at the edge of a steep drop into the dry Arroyo Seco riverbed. The following day our small crew picks Sangiovese for Margins in the early morning before the sun begins to bake the land.