



**Margins Wine | 2019 Pinot Noir | Makjavich Vineyard
Santa Cruz Mountains**

Varietal: 100% Pinot Noir

Brix at harvest: 21.5

Production: 120 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 one week. Aged in neutral oak for 16.5 months. Native fermentation, no fining, no filtration, no other modifications or additions except 20 ppm of sulfur dioxide the week before bottling.

Bio:

Ever on the quest for something 'marginal,' I was striving to make a very light bodied Pinot like I did in 2018. That did not happen. Every year in the vineyard is different, and part of what makes low-intervention wine special is that we strive to highlight and embrace the inconsistencies from year to year instead of trying to homogenize everything. This Pinot is brambly and has some nice reduction on the nose (think evergreen tree, not hydrogen sulfide at all). It tastes like partial whole cluster, but those of you who have been drinking Margins for a while know that I destem all of the reds. While I typically attempt to make wines that are straightforward and easy to enjoy, there is a level of elegant inaccessibility to this wine that was unexpected but welcomed. Give it a good ol' decant and enjoy.