



**Margins Wine | 2020 Counoise | Sattler's Vineyard
Santa Clara Valley**

Varietal: 96% Counoise, 4% Mourvèdre (Sattler's Vineyard)

Brix at harvest: 22.5

Production: 184 cases

AVA: Santa Clara Valley

Vineyard: Sattler's Family

Farming:

In 2020 this vineyard received one application of the non-organic fungicide Rally. The vineyard was farmed organically in every other aspect. This vineyard has been in organic conversion for the past few years, and starting in 2021 all practices will be organic.

The organic conversion of this vineyard over the last four years of working with it has been one of my proudest accomplishments. Part of the Margins mission is to work with growers to transition their vineyard to organic farming by providing guidance as well as assurance that the grapes will have a home. I believe that if I work with solely organic vineyards, I am not using my role in the industry to its full potential to enact agricultural change.

Vinification:

100% destemmed. Fermented on skins for ten days. Aged in neutral oak for four months. Native fermentation, no fining, no filtration, no other modifications or additions except 20 ppm of sulfur dioxide 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. Over the last few years of organic conversion, he has invested in an in-row cultivator for weed management, built up the soil with seasonal cover crop, and completely upgraded the drip irrigation system. 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.