



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

Varietal: 100% Counoise

Brix at harvest: 20.5

Production: 146 cases

AVA: Santa Clara Valley

Vineyard: Sattler's Family

Farming:

Starting in 2021, this vineyard was farmed completely organically!

The organic conversion of this vineyard, starting in 2018, has been one of my proudest accomplishments. Part of the Margins mission over the years was to work with growers while they transitioned their vineyards to organic farming by providing guidance as well as assurance that the grapes would have a home. I believe that if I worked with solely organic vineyards, I would not be 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. The Sattlers sold their property at the end of 2022, so sadly this is the last bottling of Counoise Margins will produce from this site.