



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

Varietal: 100% Pinot Noir

Brix at harvest: 18

Production: 24 cases

AVA: Santa Cruz Mountains

Vineyard: Makjavich

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

Vinification:

Whole cluster pressed extremely gently. Aged in neutral oak for 4.5 months. Native fermentation, no fining, no filtration, no other modifications or additions except 20 ppm of sulfur dioxide the week before bottling.

Bio:

I have been interested in making white Pinot since working in the Willamette Valley as an intern in 2013. It is fairly common to see in Oregon, but not so much in CA. I reached out to one of the Oregon producers I admired for advice on how to go about it, and I am stoked on my first attempt!

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 co-farming 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.