



Margins Wine | 2022 Cabernet Franc | Central Coast

Varietal: 100% Cabernet Franc

Brix at harvest: 21.5

Production: 96 cases

AVA: Santa Cruz Mountains

Vineyards: 50% Damouny Castle, 50% Cienega Ranch

Farming: Organic

Vinification:

The grapes from each vineyard were picked, vinified, and aged separately. They were both 100% destemmed, fermented on skins for five days, and aged in neutral oak for 8.5 months. The cuvées were blended two weeks prior to bottling. Native fermentation, no fining, no filtration, no other modifications or additions except 10 ppm of sulfur dioxide added to the Damouny Castle grapes the day of picking, and 20 ppm of sulfur dioxide added to the assembled cuvée the week before bottling.

Bio:

I discovered Nabil Damouny's vineyard in 2019 during my continuous search for organically farmed Cabernet Franc from the Santa Cruz Mountains. The first time I visited the vineyard in Saratoga to decide whether or not I wanted to work with it, I was impressed by the stunning location, steep slope, and the actual castle. The wine from this vineyard is stellar, rustic, and the most old-world in style that I've ever made. It is a true testament to how each individual site can have such a personal signature.

Cienega Ranch Vineyard in San Benito County is managed by Siletto Family Vineyards. The Siletto's have been farming in the region for the past 30 years and now manage a total of 93 acres with over 30 planted varieties, most of them Italian and French varieties rarely seen in this country. Despite the potential for scorching daytime temperatures, San Benito County's proximity to the ocean allows coastal air to cool the area in the evenings, leading to huge diurnal temperature swings.