



**Margins Wine | 2022 Rugged Heart | Makjavich Vineyard
Santa Cruz Mountains**

Varietals: 50% Cabernet Franc, 50% Merlot

Brix at harvest: 19

Production: 124 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 separately on skins for four days then aged separately in neutral oak for nine months. Native fermentation, no fining, no filtration, no other modifications or additions except 20 ppm of sulfur dioxide the week before bottling.

Bio:

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 to co-farm 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.

Years ago, I was struggling with what to call this vineyard before it was time to label the wines for the first time. No one had ever made wines commercially from this site before, so there was no precedent. Larry gave me free rein to call the vineyard whatever I pleased. I discovered the phrase 'rugged heart' when I was browsing a late 1880s guide to Santa Cruz County. It suggested that the extreme landscape and diverse coastal and mountain microclimates were well suited only to travelers with 'rugged hearts.' In the end it didn't feel right to name this vineyard after anything other than the person who planted and continues to farm it nearly every day, but I loved the phrase and chose to use it for this wine.