

Margins 'Rugged Heart' 2019

Producer - Megan Bell

Provenance: Santa Clara Valley, California

Farming: Organic

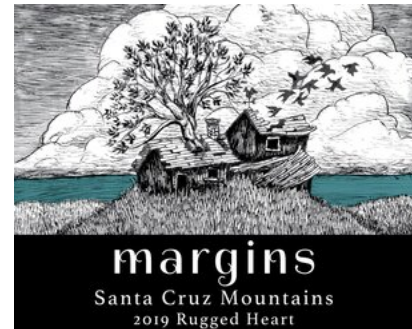
Grape(s): 65% Merlot, 19% Cabernet Franc, 13% Petite Sirah, 3% Cabernet Sauvignon

Vineyard: Makjavich vineyard she cofarms in the Santa Cruz Mountains at 1300 ft elevation and surrounded by redwood trees.

Vintage: 2019 was a really long, bountiful harvest for Margins allowing Megan to about double production and experiment with some new ideas. Many of the 2019 reds were quite reductive leading Megan to age them longer and with more frequent racking.

Fermentation/ Aging: destemmed and fermented in macro bins with one punch down per day. Pressed after 5 days into neutral barrel for 15.5 months aging on gross lees. Due to reductive tendencies in the base wines, Megan racked very frequently to introduce air into the wine.

Sulfite: 20 ppm a week before bottling



The Producer:

“Complicated things don’t really interest me,” Megan muses “I want wine to be thought of as something that’s very not complicated - that’s something that affected me a lot at the beginning.” Megan’s interest in wine evolved from high-school brewing experiments into studies at UC Davis. From the beginning, she’s found the pall of mystery that hangs over wine to be discouraging and totally unnecessary. Her project, initially funded through a crowdsourcing campaign, is dedicated to the less evangelized regions of California and their scrappy mom ‘n pop vineyards. The wines are delicious, totally unfussy and super clean.

The Vineyard:

The grapes come from Makjavich Vineyard that Megan farms with owner Larry Makjavich. “I love it there,” Megan says of the steep, south facing slope with a few out to the sea 5 miles away. Planted around 2011, the vineyard is mostly Pinot Noir with Merlot and a random half row of Petit Sirah and Cabernet Sauvignon that Megan adds to different wines in

different years. The soils are fine, loamy sandstone and shale with more clay at the bottom and more sandy soils at the top.

Since joining Larry in the vineyard, Megan has been changing the training method of the Pinot Noir from spur to cane pruning to account for the excessively high vigor of the site. “Vegetal growth is out of control,” she says but other than that there are very few farming inputs. “We don’t do a lot of composting or tillage, some rows might get ripped every 5-10 years but there’s not a lot of inputs besides managing for mildew.” Makjavich’s property is one of the first registered organic farms in the country.

The Winery:

During the fermentation of macerated wines she uses a metal tool for gentle, daily punchdowns. “I’m literally punching each section of the cap once,” she says “not mixing it up, not trying to introduce air. Very very gentle maceration, to get as little extraction as possible.” For heavier reds Megan only macerates for 5 days before pressing into neutral barrels for aging. ‘I really am trying to make red wines that aren’t super tannic and don’t need to age a long time.’ Due to the reductive tendency of many of the 2019 reds, Megan racked frequently to introduce air and aged the wine for 15.5 months. Base wines are racked into tank with an addition of 20 ppm sulfite and bottled a week after without fining or filtration.

For more details email info@OlmsteadWine.com

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