



MARIMAR ESTATE
VINEYARDS & WINERY

Harvest 2019: Hot & Cold, But in the End a Spectacular Year!

Sebastopol, CA – It was a year of heat waves and cold spells, but in the end we had a fast, furious, and very good harvest. We started picking September 4, quite a normal date, and we continued on every day except for Sundays – non-stop! Good yields, great quality, and the fermentations are progressing smoothly. The fires came after everything was harvested, but we felt for those who suffered from the devastating Kincadee fire, northeast of us.

A Very Healthy Growing Season

The season was off to a late start, since it rained a bit just before flowering; but we had practically no rain during the summer. This year we had no sunburn, no powdery mildew, no botrytis and no *coulure* (“peas & pumpkins”). There was some shatter in the Pinot Noir, which affected our yields but not the quality. All in all, our vineyard crew did an outstanding job to keep the vines very healthy!

The Drought is Definitely Over!

Rainfall this season was really high: 77 inches, whereas our average is 50 inches! This is really great news; with last year’s 55 and the record 80 inches in 2017, that has officially ended our drought.

However, the downside is that with more water on the ground, the grass and bushes grow higher, which means higher fuel load. Then the offshore winds in addition to the dry vegetation increase the risk of fires – which sadly is what happened with the Kincadee fire that burned 77,758 acres of our beautiful Sonoma County.

Variable Summer Weather

The weather during the summer was quite variable: in mid-June we had a small heat wave, but it stayed cool the rest of the month. Another small heat wave came in the first half of July, then a few cool and hot days, and toward the end what we thought was going to be a late year was quite timely!

The Wines Are Quietly Aging...

Our white wines are already exhibiting the crisp acidity, attractive aromas and flavors, and great structure we typically find in our Chardonnays. Our RRV Pinots show exceptional balance and bright fruit; those from Sonoma Coast have great concentration, dark berry and classic forest floor flavors.

More Spanish Varietals: Albariño, Tempranillo – and now Godello!

The Albariño gave us outstanding fruit this year; we will produce over 1,000 cases this year – which is good, since this wine is succeeding not only in the U.S. but in our export markets as well! The Tempranillo is now resting in barrels, where it will stay for 18 months to round out its structure.

And we have had our first harvest of Godello: a whole 12 cases of it! We’re very excited to see that this variety, original to Galicia like Albariño, is definitely reminiscent of those produced in Spain, with great minerality and acid structure – but with the sun of California!

Breakfast at Sunrise and Harvest Party!

The crew started picking at 3 a.m. and at sunrise, the tradition continued of my taking them a healthy breakfast of freshly made coffee, juice, seasonal fruits, nuts, yogurt, granola – and of course, a few pastries. Breakfast with the pickers at harvest is always the highlight of my day. And the harvest party at the end is the grand finale!

Marimar Torres
Winegrower / Proprietor

HIGHLIGHTS OF THE 2019 HARVEST



**OUR PINOT NOIR LOOKED AND TASTED WONDERFUL
INDEED – AS YOU CAN SEE!**



**BONITA TRIED TO HELP THE CREW TO PICK THE GRAPES,
BUT WAS DENIED THE OPPORTUNITY...**



**THE CREW STARTED PICKING EVERY DAY AT 4 AM OR
EARLIER, AND IT WAS SOOO COLD SOME DAYS!**



**THE 5-MONTH-OLD CHICO AND BONITA HELPED THE TEAM,
TOO. THEIR JOB WAS CHECKING THAT THE FRUIT WAS RIPE!**



**SOME DAYS WE HAD SUNRISES LIKE THIS, WHILE HAVING
BREAKFAST WITH THE TEAM**



**OUR INTERNS FROM SPAIN, FRAN AND VICTOR, WITH FILIBERTO,
OUR FOREMAN, MAKING TACOS FOR OUR HARVEST DINNER**