

2010 "Mas Cavalls" Pinot Noir, Doña Margarita Vineyard Estate Grown, Estate Bottled

The Doña Margarita Vineyard

Named after the late matriarch of the Torres family, this vineyard is located on the Bohemian Highway, between Freestone and Occidental, in the Sonoma Coast appellation of origin. We have named this bottling *Mas Cavalls* after the Catalan name for Horse Farm, since our equestrian center lies right below the vineyard.

Only six miles from the Pacific Ocean, the cool breezes and drifting fog make it an ideal site for Pinot Noir. Planted in the European-style of super-high density, with 2,340 vines per acre, the yields are low and labor is intensive; but the vines live longer and the grapes acquire better balance and greater concentration, as well as more elegance and finesse.

The Vinification

The grapes were harvested September 30 - October 4. After minimal crushing, they fermented in small stainless steel tanks, with no whole clusters. The wine was aged in premium French oak barrels, 25% new, coopered by Remond, Rousseau, Marchive and François Frères, from the forests of Central France. It was bottled, unfined and unfiltered, in August 2011.

The Clones

The vineyard's 20 acres of Pinot Noir are planted with three different clones. The blend of clones in this vintage is 57% Pommard and 43% Dijon 115.

Tasting Notes

This vintage displays a classic nose of wild berries and forest floor, with notes of clove and anise in the background. Concentrated and round on the palate, its great structure and well integrated tannins promise a long life. I would recommend serving it at cellar temperature, between 58-60° F, for its maximum enjoyment.

628 cases produced (in 9L units)

Marimar Torres Founder & Proprietor

Suggested California Retail: \$44