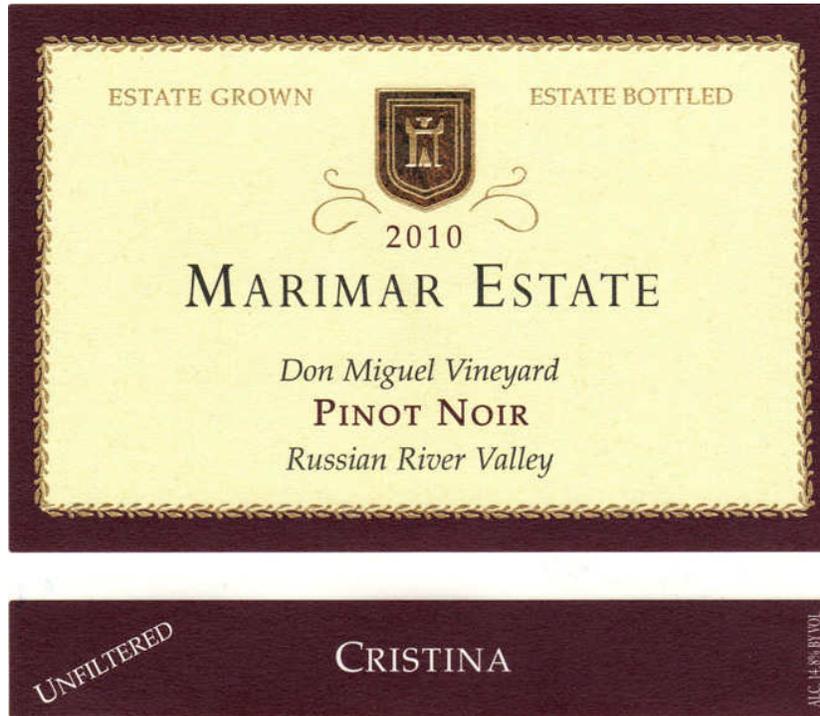




MARIMAR ESTATE
VINEYARDS & WINERY



2010 "*Cristina*" Pinot Noir, Don Miguel Vineyard *Estate Grown, Estate Bottled*

Why "*Cristina*"?

Named after my daughter, Cristina, this wine is a special selection of 6 barrels from a unique blend of our Pinot Noir clones that we feel best represent the *terroir*, or personality, of the Don Miguel Vineyard and show the most potential for aging.

The Organic Don Miguel Vineyard

Named after the late patriarch of the Torres family, this organic vineyard is located in the Green Valley — the coolest, foggiest region of the Russian River, only ten miles from the Pacific. The European-style high density of over 2,000 vines per acre provides low yields and requires intensive labor; but the vines live longer and the grapes acquire better balance and greater concentration, as well as more elegance and finesse than with the traditional low density.

The Vinification

The grapes were harvested September 26 - 29. After minimal crushing, they fermented in small stainless steel tanks. The wine was aged in 60% new, premium French oak barrels, coopered by Remond, Rousseau and François Frères from the forest of Bertranges. After 11 months of aging in oak the wine was bottled, unfiltered, and unfiltered, in August 2011.

The Clones

The vineyard's 30 acres of Pinot Noir are planted with several clones, which yield wines with complex layers of flavors. The blend of clones in this vintage is 62% Swan, 33% Pommard, and 5% Dijon 115.

Tasting Notes

This barrel selection of *Cristina* shows a deep dark color and intense aromas of black cherry, saffras, clove, and a trace of forest floor. On the palate it is rich and round, with supple tannins and great depth. It will continue to develop and gain complexity with age, at least for another 20 years. I would recommend serving it at cellar temperature, between 58-60° F.

146 cases produced (in 9L units)

Marimar Torres
Founder & Proprietor

Suggested California Retail: \$57