

2011 "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 27-28. After minimal crushing, they fermented in small stainless steel tanks, with no whole clusters. The wine was aged in premium French oak barrels, 35% new, coopered by Remond, Rousseau and Marchive from the forests of Central France. It was bottled, unfined and unfiltered, in August 2012.

The Clones

The vineyard's 20 acres of Pinot Noir are planted with three different clones. The blend of clones in this vintage is 58% Pommard and 42% Dijon 115.

Tasting Notes

Classic nose of blackberries and dark fruits, forest floor and peat — the signature aromas of this unique vineyard. The tannins are soft but firm, while the wine is well structured, round and concentrated on the palate, promising a long life. I would recommend serving it at cellar temperature, between 58-60° F.

605 cases produced (in 9L units)

Marimar Torres Founder & Proprietor

Suggested California Retail: \$44