



2012 "Método Antiguo" Pinot Noir, Doña Margarita Vineyard *Estate Grown, Estate Bottled*

Why "Método Antiguo"?

Método Antiguo means 'old method' in Spanish and it refers to the old-style method we used to produce this small bottling of our Pommard clone: whole-cluster fermented, so more berries remain unbroken and much of the fermentation takes place within the berries. This is a slower, cooler, intracellular fermentation that contributes less seed tannin, which can be harsh or bitter. Care must be taken, however, to ensure the stems are mature to contribute a silky midpalate sensation.

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. The cool breezes and drifting fog from the Pacific Ocean, six miles away, 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 on October 4 and fermented in small stainless steel tanks. The wine was aged in premium French oak barrels, coopered by Damy from the forest of Allier and Marchive from Bertranges, 33% new. It was bottled, unfiltered and unfiltered, in August 2013.

Tasting Notes

This small bottling of *Método Antiguo* is ripe with spicy aromas reminiscent of rose petals, cinnamon and clove. On the palate it displays the earthy notes characteristic of this vineyard, with supple but firm tannins that give the wine a smooth finish. This midpalate sensation will develop with aging, which will enhance its unique character.

Marimar Torres
Founder & Proprietor

73 cases produced (in 9L units)

Suggested California Retail: \$52