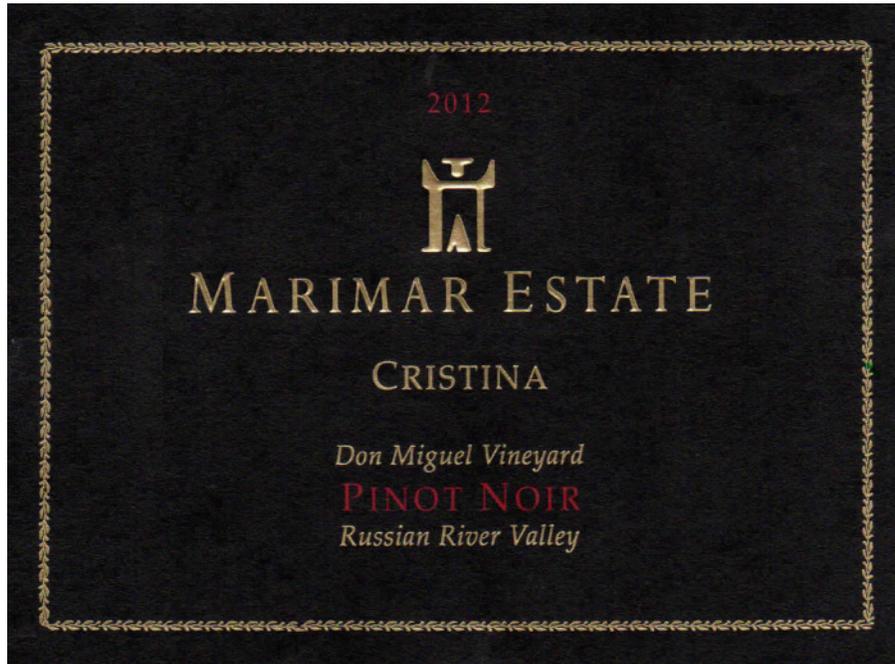




MARIMAR ESTATE
VINEYARDS & WINERY



2012 "*Cristina*" Pinot Noir, Don Miguel Vineyard *Estate Grown, Estate Bottled*

Why "*Cristina*"?

Named after my daughter, Cristina, this wine is a special barrel selection 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 12 - 19. After fermentation, the wine was aged for four months in new French barrels, coopered by Remond from the forest of Bertranges and Rousseau from Central France. In January the blend was assembled and the wine went to 40% new, 60% 1-year old barrels. It was bottled, unfined and unfiltered, in August 2014.

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 60% Swan, 30% Pommard, and 10% Dijon 115.

Tasting Notes

This barrel selection of *Cristina* displays vibrant, luscious fruit reminiscent of blackberries and dark cherries. This is a wine of precision, finesse and balance; rich and opulent on the palate, with supple tannins. It will continue to develop and gain complexity with age, at least for another 10 years. I would recommend serving it at cellar temperature, between 58-60° F.

251 cases produced (in 9L units)

Marimar Torres
Founder & Proprietor

Suggested California Retail: \$57