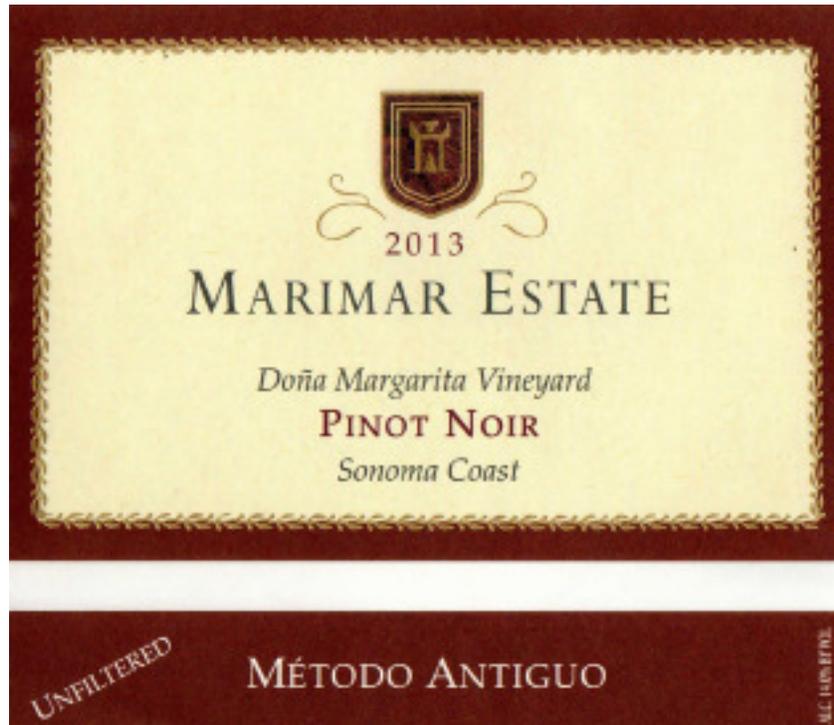




MARIMAR ESTATE
VINEYARDS & WINERY



2013 "Método Antiquo" Pinot Noir, Doña Margarita Vineyard *Estate Grown, Estate Bottled*

Why "Método Antiquo"?

Método Antiquo (Mae-toh-doh Ahn-tee-gouo) means 'old method' in Spanish and it refers to the old-style method used to produce this bottling of Pommard clone: whole-cluster fermentation takes place mostly within the berries, and allows more berries to remain unbroken. 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, it is located on the Bohemian Highway, between Freestone and Occidental, in the Sonoma Coast AVA. The cool breezes and drifting fog from the ocean, six miles away, make it an ideal site for Pinot Noir. Planted in the European style of very high density, 2,340 vines per acre, the yields are low and labor intensive; but the grapes acquire better balance and greater concentration, as well as more elegance and finesse.

The Vinification

The grapes were harvested on September 20-21 and whole-cluster fermented in small stainless steel tanks. The wine was aged in premium French oak barrels, 34% new, coopered by Remond and Marchive from the forest of Bertranges. It was bottled, unfiltered and unfiltered, in August 2014.

Tasting Notes

This second bottling of *Método Antiquo* shows spicy aromas of cinnamon and clove contributed by the stems, and engaging fruit reminiscent of rose petals, Santa Rosa plums plus a hint of anise. The earthy notes in midpalate, characteristic of this vineyard, are followed by supple but firm tannins that give the wine a smooth finish and ensure a long aging potential.

Marimar Torres
Founder & Proprietor

150 cases produced (in 9L units)

Suggested California Retail: \$52