



MARIMAR ESTATE
VINEYARDS & WINERY



2014 "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 2 - 3. After fermentation, the wine was aged for four months in new French barrels, coopered by Remond and Marchive from the forest of Bertranges. In January the blend was assembled and the wine went to 34% new, 66% 1-year-old barrels. It was bottled, unfinned and unfiltered, in April 2016.

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 83% Swan, 17% Pommard.

Tasting Notes

This bottling of *Cristina* exhibits deep, expansive aromas of cherries and black fruits, clove and orange peel. On the palate it opens up with intense, savory flavors: rich and seductive, with great balance between oak, fruit and acidity, refined tannins and solid structure. It will continue to develop for at least another 10-15 years. I would recommend serving it at cellar temperature, between 58-60° F, and it will benefit from decanting.

303 cases produced (in 9L units)

Suggested California Retail: \$65

Marimar Torres
Founder & Proprietor