



# 2014 "Mas Cavalls" Pinot Noir, Doña Margarita Vineyard Estate Grown, Estate Bottled

#### Why "Mas Cavalls"?

We have named this bottling *Mas Cavalls* after the Catalan name for Horse Farm, since our equestrian center lies right below the vineyard.

## The Doña Margarita Vineyard

Named after the late matriarch of the Torres family, this 20-acre 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 September 8-17. After minimal crushing they were stainless-steel fermented, using our own indigenous yeast. The wine was aged in premium French oak barrels, 49% new, coopered by Remond from the forest of Bertranges, and Marchive and Rousseau from the Center of France. It was bottled, unfined and unfiltered, in August 2015.

#### The Clones

The vineyard's 20 acres of Pinot Noir are planted with three different clones. The blend of clones in this vintage is 48% Dijon 115, 45% Pommard, and 7% Dijon 667.

# **Tasting Notes**

Engaging aromas of raspberry jam, blueberries and cassis, plus a background of forest floor classic from this vineyard. On the palate is it round, complex and well balanced, with firm tannins that promise a long life. I would recommend serving it at cellar temperature, between 58-60° F.

1912 cases produced (in 9L units)

Marimar Torres Founder & Proprietor