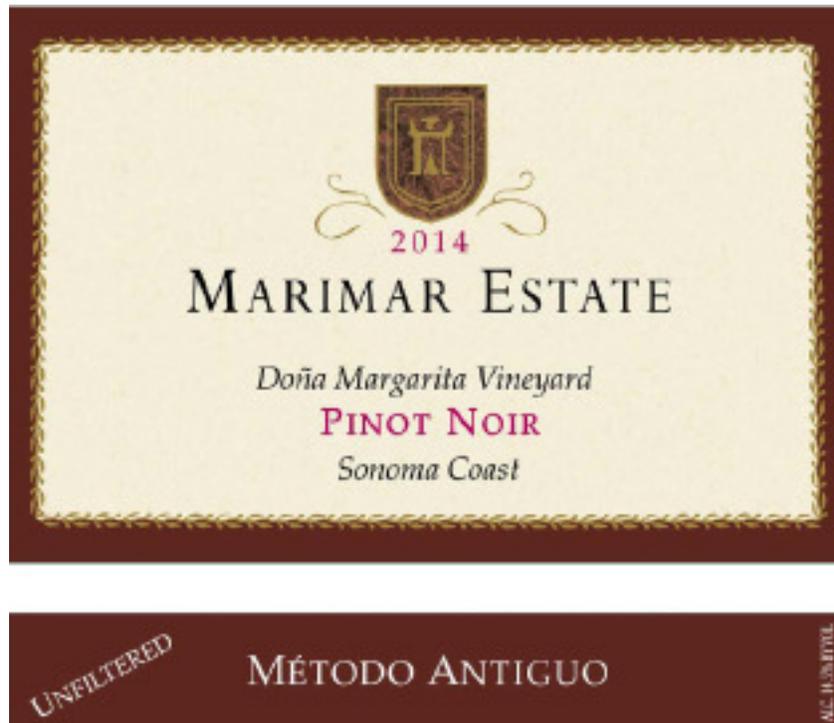




MARIMAR ESTATE  
VINEYARDS & WINERY



## 2014 "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 17 and whole-cluster fermented in small stainless steel tanks. The wine was aged in premium French oak barrels, 30% new, coopered by Remond and Marchive from the forest of Bertranges. It was bottled, unfiltered and unfiltered, in August 2015.

### Tasting Notes

This third bottling of *Método Antiquo* displays its classic spicy aromas of clove and cinnamon, contributed by the stems, with rich fruit reminiscent of raspberries, orange peel and a hint of anise. The palate is complex and mouthfilling, earthy and savory, with characteristic notes of forest floor. The tannins are firm but supple, contributing a smooth finish and ensuring a long aging potential.

**Marimar Torres**  
**Founder & Proprietor**

166 cases produced (in 9L units)

Suggested California Retail: \$52