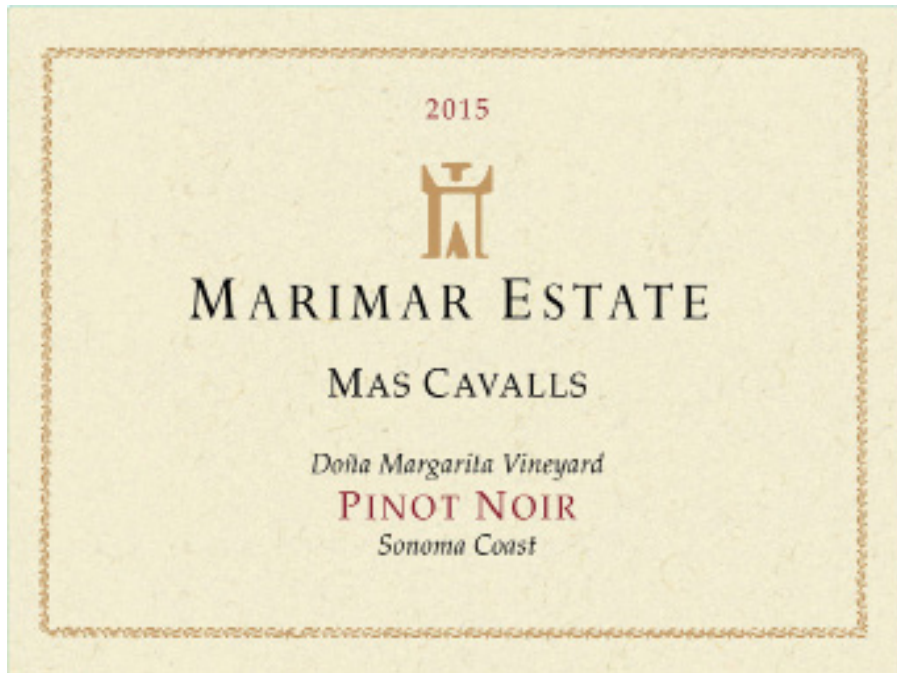




**MARIMAR ESTATE**  
VINEYARDS & WINERY



## **2015 "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 3-14. After minimal crushing, they fermented in small stainless steel tanks, with no whole clusters. The wine was aged in premium French oak barrels, 38% new, coopered by Remond from the forest of Bertranges, Marchive and Rousseau from the Center of France. It was bottled, unfinned and unfiltered, in August 2016.

### **The Clones**

The vineyard's 20 acres of Pinot Noir are planted with three different clones. The blend of clones in this vintage is 80% Pommard, 11% Dijon 667, and 9% Dijon 115.

### **Tasting Notes**

Expressive nose, showing aromas of cranberry, currants and pomegranate, with the spicy notes of clove and peat that are classic of this special vineyard. The tannins are firm and the finish is persistent and lingering, auguring a long life. I would recommend serving it at cellar temperature, between 58-60° F.

**400 cases produced (in 9L units)**

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

**Suggested California Retail: \$47**