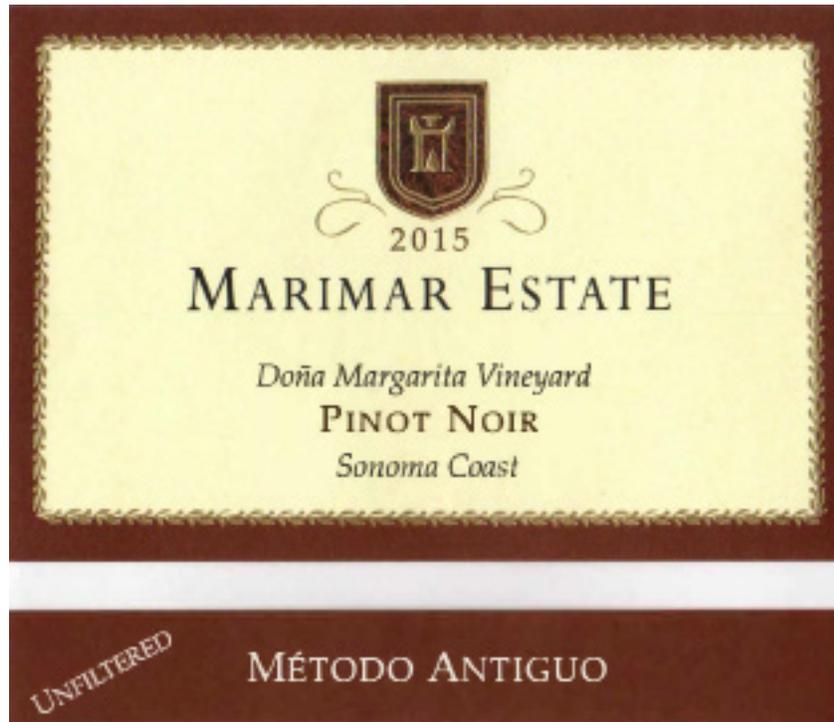




MARIMAR ESTATE
VINEYARDS & WINERY



2015 "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, this sustainable vineyard 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 5 and whole-cluster fermented in small stainless steel tank, using our own indigenous yeast. The wine was aged in premium French oak barrels, 50% new, coopered by Remond from the forest of Vosges and Rousseau from the center of France. It was bottled, unfinned and unfiltered, in August 2016.

Tasting Notes

This is the third bottling of *Método Antiquo* and it shows the classic nose of cinnamon and cardamom contributed by the stems, with attractive aromas of wild berries and violets. Earthy notes of forest floor in midpalate, characteristic of this vineyard, and supple but firm tannins, with long, silky finish ensure a long aging potential.

Marimar Torres
Founder & Proprietor

401 cases produced (in 9L units)

Suggested California Retail: \$52