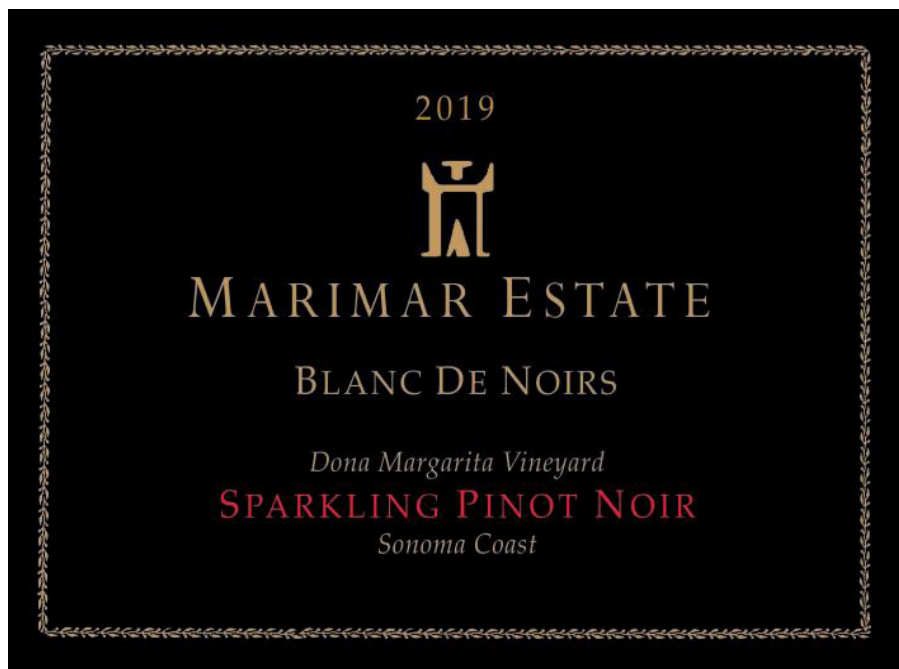




MARIMAR ESTATE
VINEYARDS & WINERY



2019 Blanc de Noirs of Pinot Noir, Doña Margarita Vineyard

The Doña Margarita Vineyard

Named after the late matriarch of the Torres family, this certified sustainable 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 on September 7, whole-cluster pressed and went through primary fermentation in small stainless steel tanks. After bottling in January 2020, the wine underwent a secondary fermentation in the bottle, aged on the yeast and was riddled following the traditional *méthode champenoise*. It was disgorged in May 2021, with 8.5 grams/liter dosage.

The Clones

The vineyard's 20 acres of Pinot Noir are planted with three different clones. This vintage is from 100% Dijon 115.

Tasting Notes

Our second vintage of Blanc de Noirs exhibits deep aromas of fresh wild strawberries and floral notes of rose petals, with very fine bubbles and a refreshing minerality reminiscent of wet stones. On the palate it is clean and crisp, with classic notes of brioche, flan and fruit pie. I would recommend serving it at 45°- 48° F as a delightful apéritif, by itself or with any kind of *tapas*, as well as with raw or grilled seafood, smoked salmon, light dishes, sushi and any kind of Asian cuisine.

Marimar Torres
Founder & Proprietor

249 cases produced (in 9L units)

Suggested California Retail: \$48