





2019 "Chico's Run" Pinot Noir, Doña Margarita Vineyard Estate Grown, Estate Bottled

Why "Chico's Run"?

This special bottling is named after my English Springer Spaniel, Chico, who loves to run up and down the sloping plateau where the vines are planted. It is a barrel selection of 63% Pommard clone, 19% Dijon 667 and 18% Dijon 115, which we feel truly represents the *terroir* and ageability of our West Sonoma Coast 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 West Sonoma Coast AVA (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 very 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 than with the traditional low density.

The Vinification

The grapes were harvested on September 21-30, lightly crushed and fermented in small stainless steel tanks with our own indigenous yeast. The wine was aged in premium French oak barrels, 42% new, coopered by Remond from the forest of Bertranges and Rousseau form the Center of France. It was bottled, unfined and unfiltered, in August 2020.

Tasting Notes

Deep, intense nose reminiscent of dark cherries and orange peel as well as earthy notes of forest floor and mushroom, classic of the great Pinot Noirs that our West Sonoma Coast vines can produce. The firm but supple tannins ensure this wine will continue to develop for at least 15-20 years. I would recommend serving it at cellar temperature, between 58-60° F, and it will benefit from decanting.

176 cases produced (in 9L units)

Marimar Torres Vintner & Proprietor

Suggested California Retail: \$78