



2019 "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 new event center at our former horse barn lies right below the vineyard.

The Doña Margarita Vineyard

Named after the late matriarch of the Torres family, this 20-acre vineyard, certified sustainable, 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 21 to October 1. After minimal crushing, they fermented in stainless steel with our indigenous yeast. The wine was aged in French oak barrels, 31% new, coopered by Remond from the forest of Vosges, Marchive from Bertranges, and Mercurey from Center of France. It was bottled, unfined and unfiltered, in August 2020.

The Clones

The blend of clones in this vintage is 52% Pommard, 24% Dijon 115, and 24% Dijon 667.

Tasting Notes

Classic earthy aromas of forest floor and clove, with notes of black cherries, raspberries and blackberries. On the palate it is meaty and savory, with a nice framework of oak, well integrated tannins, and lively acidity that promise a long life; this wine will continue to develop for at least 10-15 years. I would recommend serving it at cellar temperature, between 58-60° F.

889 cases produced (in 9L units)

Marimar Torres Founder & Proprietor

Suggested California Retail: \$58