





2021 "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 58% Pommard clone, 33% Dijon 115, and 9% Dijon 667, 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 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 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 than with the traditional low density.

The Vinification

The grapes were harvested on September 13 to 27. Two thirds were destemmed and 1/3 left with whole cluster, then fermented in small stainless steel tanks with our own indigenous yeast. The wine was aged in premium French oak barrels, 50% new, coopered by Rousseau from the center of France. It was bottled, unfined and unfiltered, in August 2022.

Tasting Notes

Deep, exuberant nose reminiscent of dark fruits like blackberries, herbal notes of sage, and scents of almonds. On the palate it is round and savory, mouthfilling and rich, with earthy notes from the beautiful toasty oak. The firm but supple tannins ensure the 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.

47 cases produced (in 9L units)

Marimar Torres
Founder & Vintner

Suggested California Retail: \$78