#### HOW TO SIGN UP

Email clubmarimar@marimarestate.com, sign up online at www.marimarestate.com/wine-club or call us at (707) 823-4365.

# JOIN CLUB MARIMAR!

Check one: ☐ Oro – 24 Btls ☐ Plata – 12 Btls ☐ Verde – 6 Btls
DATE
NAME
ADDRESS
CITYSTATE ZIP
TELEPHONE ()
E-MAIL
DATE OF BIRTH/
Check here for will-call if you would like to pick up your wines at the estate. Shipping address, if different from above:
NAME
ADDRESS
CITYSTATEZIP
TELEPHONE ()
My cookbook choice is (for Plata & Oro members):  ☐ The Catalan Country Kitchen ☐ The Spanish Table
Autograph to:
By signing this form, you acknowledge that:  You are 21 years of age or older and give permission to charge your credit card for each club selection.  Will-call. Check here if you would like to pick up your shipment(s) at the winery. We will hold 'will call' wines for 45 days before shipping them to you. Shipping charges will apply Club Membership is based on receiving a minimum of two club selections. If cancelled before, member's credit card will be charged for benefits received as a club member.  Notification to cancel membership is required 30 days in advance of a club selection.  Check here if this is a Gift Membership.  Gift Message:
Credit card:VISAM/CAMEX
CARD #
EXP. DATE CVV
SIGNATURE



### **CLUB MARIMAR BENEFITS**

- Access to our limited production, club exclusive wines, including rare library wines
- Fully customizable wine selections
- Special pricing for tapas and other experiences
- VIP tour, tasting and lunch at the Torres Winery in Spain

### Club Oro. Four cases annually: custom choice.

- Four complimentary tickets to selected Club Marimar events
- Unlimited complimentary tastings for member and five guests
- Two complimentary cookbooks signed by Marimar
- Exclusive access to winery patio for picnics
- 20% off wine purchases

## Club Plata. Two cases annually: custom choice.

- Two complimentary tickets to the spring or fall Paella Lunch
- Unlimited complimentary tastings for member and three guests
- Complimentary cookbook signed by Marimar
- 15% off wine purchases

## Club Verde. One case annually: custom choice.

- Unlimited complimentary tastings for member and two guests
- Access to Club Marimar Events
- 10% off wine purchases



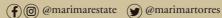
### MARIMAR ESTATE

VINEYARDS & WINERY

11400 Graton Rd. - Sebastopol, California 95472

www.marimarestate.com

(707) 823-4365 - clubmarimar@marimarestate.com





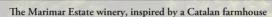


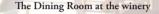






Marimar and Cristina with Bonita, Chico & their effigies - and at left, Brandy (RIP)

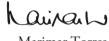




## WHAT IS CLUB MARIMAR?

Our club members receive not only exclusive, small production wines, but also they participate in lots of unique events... one just about every month. Lunches and dinners combine the recipes from my Spanish cookbooks with special estate-grown wines that bring us all together for a day of fun.

I hope to see you at a club event very soon!



Marimar Torres



Marimar's Paella

### **HOW DOES THE CLUB WORK?**

Simply select your club level, pick out your wines, and enjoy your first shipment! Thereafter, you will receive your club wines twice annually - fall and spring. Your wines will be hand-selected by Marimar or you can always customize.

## CLUB MEMBERS ARE INVITED TO EXCLUSIVE EVENTS

Here are some of our most popular annual events, always including a lavish lunch or dinner:

- Paella Lunches
- Flamenco Dancing Show & Dinner
- Valentine's Pinot Blending Workshop
- Vertical Lunch: seven-course meal paired with library wines
- Calçotada (Catalan Summertime Barbecue)

## **CLUB MEMBERS HAVE ACCESS** TO LIMITED WINES

One of the most exciting benefits of membership is access to our limited production, hand-crafted Pinot Noirs, Chardonnays, Tempranillo, Syrah, Godello and Albariño. Our wines, made in the European tradition, are meant to be enjoyed with food. They mature beautifully and will reward you with many years of cellaring.

#### DON MIGUEL VINEYARD

Albariño - Spanish variety native to Northwest Spain. Citrusy, fresh and delightful.

\*Godello - Well structured with a flinty minerality; aromas of wildflowers and Asian pears.

\*Chardonnay/Albariño – Our unique blend of 60 % Chardonnay and 40 % Albariño contributes the best of both varieties.

Acero Chardonnay (Unoaked) - Expansive fruit, floral aromas, mouthwatering freshness.

La Masía Chardonnay - Barrel fermented and aged in French oak; lush and creamy flavors.

\*Dobles Lías Chardonnay ("Double Lees") - Complex and rich, yet elegant and supple.

\*Bonita's Hill Chardonnay – Aromas of apricot and peach, crisp and mineral, very distinct.

La Masía Pinot Noir - Layers of berry and jam flavors, velvety tannins, hints of vanilla and spice.

**Cristina** *Pinot Noir* – A barrel selection with long aging potential; deep color and seamless finish.

\*Earthquake Block Pinot Noir - Pomegranate and plums, rich and intense, long and silky.

\*Stony Block Pinot Noir - Engaging aromas of orange peel and earthy forest floor quality.

\*Syrah - Classic notes of white pepper, cassis, violets, vanilla bean and roasted meats.

**Tempranillo** – Notes of ripe plums, strawberry and roasted coffee.

#### Doña Margarita Vineyard

\*Blanc de Noirs Sparkling Pinot Noir – Aromas of strawberry, apple and mango, very fine bubbles and refreshing minerality.

Mas Cavalls Pinot Noir - Wild berries and forest floor aromas, flavors of raspberry and mocha.

\*Chico's Run Pinot Noir - Black cherry fruit, plush and sensual mouthfeel.

\*Método Antiguo Pinot Noir – Aromas of clove and cinnamon, with rich fruit of raspberries and orange peel.