

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 _____

CITY _____ STATE _____ 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 _____

CITY _____ STATE _____ ZIP _____

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: _____ VISA _____ M/C _____ AMEX

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

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@marimarestate @marimartorres



MARIMAR ESTATE
VINEYARDS & WINERY



CLUB MARIMAR



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



The Marimar Estate winery, inspired by a Catalan farmhouse



The Dining Room at the winery

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

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.

*Club Exclusive