



MARIMAR ESTATE
VINEYARDS & WINERY

Harvest 2017: Short, Hot, Furious – And Sweet Results!

Sebastopol, CA – This was the shortest and hottest harvest in history – we started August 29 and picked Chardonnay, Albariño and Pinot Noir during 17 days non-stop, including Sundays! Just as we were expecting a late harvest, a heat wave in late August ripened the fruit and the problem was to gather it all before the sugars got too high. But the team exceeded our expectations (as they always do) and we were elated with the quality of every grape that arrived at the winery.

Then there was a lull when the weather returned to normal; the Tempranillo and Syrah ripened very slowly, which we were happy about. So we didn't pick them until October 2 – and we were delighted with the results.

The Growing Season

As you've probably heard, it was a very wet season: we reached 96" of rain, the highest rainfall total ever recorded. Bud break came in March, a little later than normal; spring was cold and damp, with an uneven set as a result. Therefore the yields were a mixed bag: some Pinot blocks higher than average and others lower. In Chardonnay, all blocks gave us below average yields.

A Mild, Classic Summer

We had the typical Green Valley/Russian Valley weather pattern all summer: 4 or 5 days with cold and foggy mornings, the fog burning off by late morning, afternoons sunny and warm, and the fog and cold ocean breezes coming in by early evening. Then a couple of sunny and warm days, back to the fog, and the cycle started again.

But in late August we had a very hot spell; for a couple of days we reached 107° F! That lasted for a few days until early September. By then we were scurrying to enter the grapes as fast as we could.

On the other hand, this was a problem-free year: no frost, powdery mildew, botrytis, berry shriveling, bird damage, deer – and no injuries!

Our First Pick for a New Rosé and Sparkling!

We are sooooo excited about making a rosé and a sparkling Blanc de Noirs from our Sonoma Coast vineyard! We picked first for those two wines, of course, and the fruit came in Mary Poppins-style – "practically perfect in every way". We will bottle the rosé in April 2018 but darn, for the sparkling we will have to wait a bit longer: until spring 2019.

High-Five for Albariño

With the new Albariño block now in fourth leaf, we have around 1000 cases in the making! We picked at low sugars, as has been our practice for a while, expecting alcohols around 12.5%. The aromas are so exciting: white peach, citrus, and floral notes of honeysuckle, bright acidity and a fresh, crisp, elegant finish.

Breakfast at Sunrise, and Harvest Party!

Our vineyard crew of nine people started picking at 2 a.m. Then at sunrise, they do appreciate my healthy breakfast of freshly made coffee, juice, seasonal fruit, nuts, yogurt, granola – and of course, a few pastries. Breakfast with the pickers at harvest is always the highlight of my day. And the harvest party at the end, too!

Marimar Torres
Winegrower / Proprietor

HIGHLIGHTS OF THE 2017 HARVEST



CHICO AND BONITA KEPT CLOSE WATCH OF THE HARVEST CREW – THEY EVEN HELPED IF NEEDED!



THE PINOT NOIR FROM OUR SONOMA COAST VINEYARD, DOÑA MARGARITA, LOOKED (AND TASTED) SENSATIONAL



BEAKFAST WITH THE HARVEST TEAM WAS THE HIGHLIGHT OF MY DAY DURING HARVEST – I THINK THEIRS, TOO!



MIGUEL COOKED A GOAT FOR THE HARVEST PARTY, AND EVERYONE LOVED IT – EVEN OUR 3 SPANISH INTERN LADIES!

THE VINEYARD TEAM:



José



Miguel L.



Juan Calderón



Miguel P.



Alfredo



Juan Cortez



Filiberto



Rodrigo



Jaime