



MARIMAR ESTATE
VINEYARDS & WINERY

Harvest 2014: We Thought It Couldn't Get Any Better – And Then It Did!

Sebastopol, CA – 2014 handed us a pressure-cooker of a harvest, the most condensed in memory. We started August 30 and went non-stop through September 24, except for three Sundays out of four – we were done in 3½ weeks! The yields were excellent, as was the quality of the fruit. And this is our third consecutive great harvest – we never had three wonderful vintages in a row!

A Smooth, Favorable Growing Season

The 2014 growing season was hospitable to our grapes. Fruit set, bloom and bud break all came early. But summer was relatively cool, with just a few warm days in mid-August. Then a heat wave came at the end of the month, and all of a sudden the fruit was ready to pick!

Harvest Came Right on Time

Even though at first we expected an early harvest, it started just three days earlier than last year; and from the early misty mornings our vineyard and cellar teams toiled non-stop. The last parcel picked – except for the Syrah, which always lags behind – was Chardonnay Spring Mountain clone, as usual.

Special Time: Breakfast at Sunrise

As has been the tradition for a while, every morning at 6:30 a.m. I greeted our crew with coffee, O.J., pastries, almonds, fresh fruit – even vitamins! They started at 4 am every day, and with the fruit ripening all at once, the work was tough so I wanted to let them know my appreciation. On clear mornings we watched the sunrise together and discussed the events of the day before, how much had been picked – something they always wanted to know – and joked around a lot, too.

Cooler at the 'True Sonoma Coast' Vineyard

Even though the Doña Margarita Vineyard is four miles closer to the Pacific than the Don Miguel Vineyard at the winery, it ripened just a week later. We started on September 8 and harvested the entire week non-stop. This vineyard is very demanding; we have to watch it closely because once the fruit is ripe it must be picked right away, since the berries are small and will turn to raisins very quickly.

An "A" for Our Albariño – and Tempranillo, too!

We're especially excited about our fifth Albariño and second Tempranillo harvest, because the fruit looks fantastic with perfect sugars and just the right level of acidity. Both of these classic Spanish varieties, considered the best white and red in the country, are thriving in our vineyard!

The Cellar is Abuzz with Activity

The fermentations are absolutely clean and we are delighted with our own native yeast, which we have used for all our wines this year. The crew, including two interns from my home region of Catalonia, is doing extremely well under the watchful eye of our long-time Cellar Master, Tony Britton.

A Memorable End to Harvest

Two days after harvest ended, we celebrated with dinner at my home for the picking crew. They wanted a BBQ, and since a few don't eat meat I got a – truly fabulous – whole fresh salmon. They also asked for tacos, so I made my un-improvable recipe; but our foreman Filiberto insisted on buying the meat – and ended up donning an apron, bringing his own grill, and making them himself. What does a Spaniard know about tacos, anyway!

Marimar Torres
Winegrower / Proprietor

HIGHLIGHTS OF THE 2014 HARVEST



EVERY MORNING PICKING STARTED AT 4 AM, USING HEAD LAMPS UNTIL THE SUN WAS OUT



SUNRISES CAN BE GLORIOUS IN OUR SONOMA COAST'S DOÑA MARGARITA VINEYARD!



THIS YEAR THE 'EARTHQUAKE BLOCK' WILL GIVE US SOME MEMORABLE PINOT NOIR



THE CHARDONNAY FRUIT WAS BEAUTIFUL, FRESHLY PICKED IN THE EARLY MORNING



YOU CAN SEE THAT CHICO RELISHED THE PINOT NOIR GRAPES FROM THE VINE – AND SO DID BONITA, MUCHING ON THEM IN THE BACKGROUND!



IT WAS FUN TO CELEBRATE END OF HARVEST WITH A BBQ FOR THE VINEYARD CREW -- AND SOME SPECIAL TACOS BY FILIBERTO, HERE DONNING APRON NEXT TO HIS GRILL!