



MARIMAR ESTATE
VINEYARDS & WINERY

Harvest 2018: A Picture-Perfect Year – the Mary-Poppins Way!

Sebastopol, CA – If last year’s was the shortest and hottest harvest in history, this has been the longest and most temperate – it actually can be labeled as a “normal year”, imagine that! We started September 5 and picked Russian River Valley Pinot Noir until the 13th; then we went on to harvest Chardonnay and Albariño Sept. 15, until October 4; and the Sonoma Coast Pinot came in between Sept. 19 and 29, with ideal sugars and ripeness.

Could It Be “Too Much of a Good Thing”?

In fact, the yields were also really good, higher than expected, so we scrambled to find barrels – just like everybody else. But it was a “problem of abundance”, which are the **good** problems (the bad ones are those of scarcity!). Thankfully our good connections helped, and we received from France the number of new barrels we needed right on time. Phew!

A Beautiful Growing Season

Just like in the old days, there were no heat waves, no rain, only beautiful weather that ripened our fruit to perfection. And one more rarity: For the first time in history we picked the Sonoma Coast Pinot Noir after the Russian River Valley fruit was all in. That’s the way I had planned it when I bought the land in Sonoma Coast; being closer to the ocean it is cooler, so I had expected it to ripen after the RRV fruit – but in the 16 years since planting the Doña Margarita Vineyard, that had **never** happened!

Rainfall this season was 50 inches, exactly the ideal average in our region. We had some rain in the spring, but nothing until October 2, when 2 inches fell that did no harm. No frost, powdery mildew or botrytis (although other vineyards did have some); even budbreak, great fruit set, moderate summer, and long hanging season so the grapes developed complexity. The summer weather pattern was classic: foggy mornings and cold evenings, with mild temperatures and lots of sun during the day.

The Wines Are Showing Incredible Potential

The whites are still going through malolactic, but they are already exhibiting great structure, with the crisp acidity we typically find in our wines. The RRV Pinots are finished with malolactic and show exceptional balance with bright fruit. The Sonoma Coast Pinots show great concentration, with dark berry and classic forest floor flavors.

Excited With the Rosé and Albariño, Tempranillo and Syrah!

In view of the success of our first rosé wine, *Rosaleda*, we made some again this year from the Doña Margarita Vineyard, clone Dijon 115; and now the Albariño blocks, in the Don Miguel Vineyard, are in full swing so we will produce 1,200 cases this year – enough to finally be able to supply it to all our markets, not only in the U.S. but to our exports as well.

The Tempranillo and Syrah, as usual, ripened very slowly, which we were happy about. We picked them on October 17-18. They are still undergoing malolactic fermentation, slowly but surely...

Breakfast at Sunrise, and Harvest Party!

The crew started picking at 3 a.m. and at sunrise, the tradition continued of my taking them a healthy breakfast of freshly made coffee, juice, seasonal fruits, 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 2018 HARVEST



FILIBERTO, OUR FOREMAN, WAS VERY PLEASED WITH THE LOOKS AND TASTE OF OUR PINOT NOIR – AS WERE WE!



ON ARRIVAL AT THE WINERY, OUR INTERNS FROM SPAIN, DAVID AND ADRIAN, JOINED PAUL TO SORT THE GRAPES



BONITA TRIED TO HELP THE CREW TO PICK THE GRAPES, BUT WAS DENIED THE OPPORTUNITY...



BEFORE DAWN, CHICO JOINED THE TEAM WHEN PICKING UNDER THE LIGHTS



AT DAWN, WE PACKED BREAKFAST AND WERE WITH THE TEAM EVERY DAY FOR A BITE & TO CHAT ABOUT HARVEST



CRISTINA, LEFT, WAS ABLE TO JOIN THE TEAM, DOGS & ME OCCASIONALLY FOR BREAKFAST BEFORE GOING TO WORK!