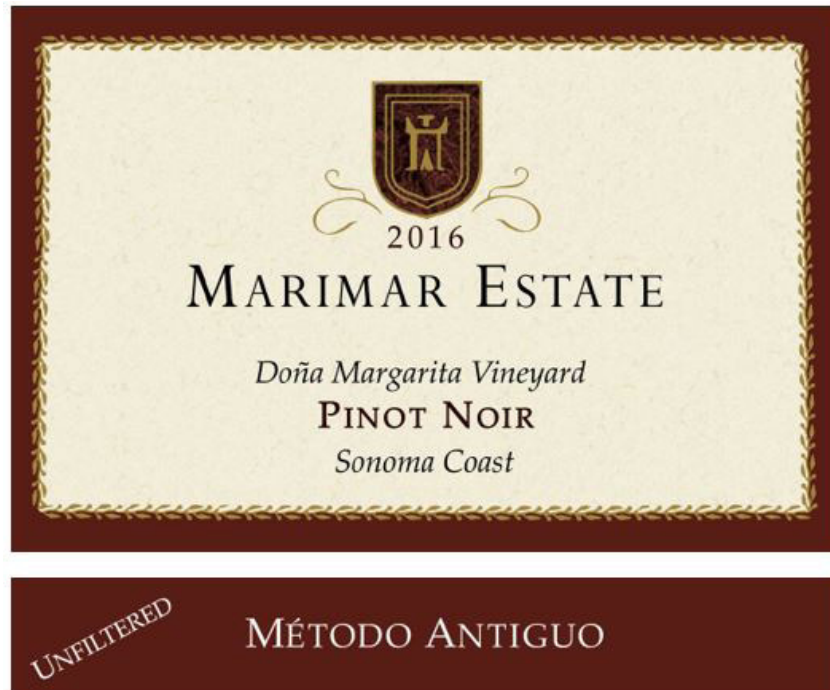




MARIMAR ESTATE  
VINEYARDS & WINERY



## 2016 "Método Antiguo" Pinot Noir, Doña Margarita Vineyard *Estate Grown, Estate Bottled*

### Why "Método Antiguo"?

*Método Antiguo* (Mae-toh-doh Ahn-tee-gou) means 'old method' in Spanish and it refers to the old-style method used to produce this bottling of Pommard clone: whole-cluster fermentation takes place mostly within the berries and allows most of them to remain unbroken. It's important to ensure the stems are mature to contribute a silky midpalate sensation.

### The Doña Margarita Vineyard

Named after the late matriarch of the Torres family, this sustainable vineyard is located on the Bohemian Highway, between Freestone and Occidental, in the Sonoma Coast AVA. The cool breezes and drifting fog from the ocean, six miles away, make it an ideal site for Pinot Noir. Planted in the European style of very high density with 2,340 vines per acre, yields are low and labor intensive; but the grapes acquire better balance and greater concentration, as well as more elegance and finesse.

### The Vinification

The grapes were harvested on September 14-15 and whole-cluster fermented in small stainless steel tank, using our own indigenous yeast. The wine was aged in premium French oak barrels, 33% new, coopered by Remond from the forest of Bertranges, Marchive and Rousseau from the center of France. It was bottled, unfined and unfiltered, in August 2017.

### Tasting Notes

This bottling displays complex aromas of black cherries and blueberries, orange peel, roasted chestnuts, and clove contributed by the stems. On the palate it is brambly, very varietal, savory, with plush tannins and a seamless finish that ensure a long aging potential. Its complexity and perfectly integrated oak and fruit augur a long life — at least another 10-15 years. I would recommend serving it at cellar temperature, between 58-60° F.

Marimar Torres  
Founder & Proprietor

326 cases produced (in 9L units)

Suggested California Retail: \$64