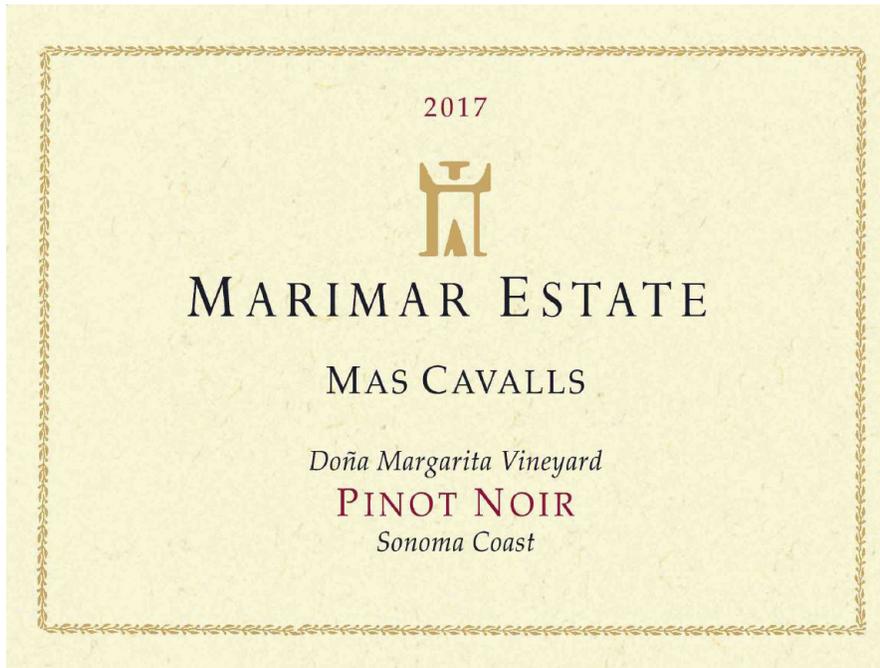




MARIMAR ESTATE
VINEYARDS & WINERY



2017 "Mas Cavalls" Pinot Noir, Doña Margarita Vineyard *Estate Grown, Estate Bottled*

Why "Mas Cavalls"?

We have named this bottling *Mas Cavalls* after the Catalan name for Horse Farm, since our new event center at our former horse barn lies right below the vineyard.

The Doña Margarita Vineyard

Named after the late matriarch of the Torres family, this 20-acre vineyard, certified sustainable, is located on the Bohemian Highway, between Freestone and Occidental, in the Sonoma Coast appellation of origin. The cool breezes and drifting fog from the Pacific Ocean, six miles away, make it an ideal site for Pinot Noir.

Planted in the European style of super-high density, with 2,340 vines per acre, the yields are low and labor is intensive; but the vines live longer and the grapes acquire better balance and greater concentration, as well as more elegance and finesse.

The Vinification

The grapes were harvested September 9-13. After minimal crushing, they fermented in small stainless steel tanks, using our own indigenous yeast. The wine was aged in premium French oak barrels, 39% new, coopered by Remond from the forest of Bertranges, Marchive and Rousseau from the Center of France. It was bottled, unfinned and unfiltered, in August 2018.

The Clones

The blend of clones in this vintage is 34% Dijon 115, 34% Dijon 667, and 32% Pommard.

Tasting Notes

Classic aromas of wild berries, ripe black fruit, bay leaf and mint, plus the characteristic notes of forest floor and clove from this special vineyard. The palate is fleshy and voluptuous, with firm and well-integrated tannins that promise a long life; this wine will continue to develop for at least 10-15 years. I would recommend serving it at cellar temperature, between 58-60° F, and it will benefit from decanting.

1020 cases produced (in 9L units)

Marimar Torres
Founder & Proprietor

Suggested California Retail: \$54