



2018 "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 19 to October 5. After minimal crushing, they fermented in stainless steel tanks with 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 Center of France. It was bottled, unfined and unfiltered, in August 2019.

The Clones

The blend of clones in this vintage is 60% Dijon 115, 32% Pommard, and 8% Dijon 667.

Tasting Notes

Beautiful, classic Pinot color and a nose that reflects its ancestry: sweet black fruits like blackberries, rhubarb and cranberry, plus the classic forest floor, meaty and earthy, with floral notes of lavender and rose hip. On the palate it is soft but mouth-filling, with a minerality, bright acidity 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.

2,462 cases produced (in 9L units)

Marimar Torres Founder & Proprietor

Suggested California Retail: \$54