



2018 "Chico's Run" Pinot Noir, Doña Margarita Vineyard Estate Grown, Estate Bottled

Why "Chico's Run"?

This special bottling is named after my English Springer Spaniel, Chico, who loves to run up and down the sloping plateau where the vines are planted. It is a barrel selection from the Pommard clone, which we feel truly represents the *terroir* and ageability of our Sonoma Coast vineyard.

The Doña Margarita Vineyard

Named after the late matriarch of the Torres family, this 20-acre vineyard is located on the Bohemian Highway, between Freestone and Occidental, in the Sonoma Coast AVA (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 than with the traditional low density.

The Vinification

The grapes were harvested on September 24, lightly crushed and fermented in small stainless steel tanks with our own indigenous yeast. The wine was aged in premium French oak barrels, 50% new, coopered by Marchive and Remond from the forest of Bertranges. It was bottled, unfined and unfiltered, in August 2019.

Tasting Notes

Classic, beautiful Pinot Noir nose reminiscent of berries, black cherries and red plums, with scents of lavender and black tea. The palate is savory, silky and complex, with notes of mocha and forest floor; the finish is long and balanced. The firm but supple tannins ensure this wine will continue to develop for at least 15-20 years. I would recommend serving it at cellar temperature, between 58-60° F, and it will benefit from decanting.

173 cases produced (in 9L units)

Marimar Torres Founder & Proprietor

Suggested California Retail: \$78