



UNFILTERED

MÉTODO ANTIGUO

2018 "Método Antiquo" Pinot Noir, Doña Margarita Vineyard *Estate Grown, Estate Bottled*

Why "Método Antiquo"?

Método Antiquo (Mae-toh-doh Ahn-tee-gouo) 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, allowing 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, 2,340 vines per acre, the 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 29 and whole-cluster fermented in small stainless steel tank, using our own indigenous yeast. The wine was aged in premium French oak barrels, 42% new, coopered by Remond from the forest of Bertranges, Marchive and Rousseau from the center of France. It was bottled, unfiltered and unfiltered, in August 2019.

Tasting Notes

Beautiful, delicate garnet color and rich aromas of red fruits, like dark cherries and raspberries. The toasty oak on the palate is well integrated and contributes spicy notes of cinnamon, clove, orange peel and sage. A classic, savory and elegant Pinot Noir, with supple but firm tannins and long, silky finish that ensure a long aging potential — at least another 15-20 years. I would recommend serving it at cellar temperature, between 58-60° F.

Marimar Torres
Founder & Proprietor

173 cases produced (in 9L units)

Suggested California Retail: \$66