



UNFILTERED

MÉTODO ANTIGUO

2019 "Método Antiguo" Pinot Noir, Doña Margarita Vineyard *Estate Grown, Estate Bottled*

Why "Método Antiguo"?

Método Antiguo (Mae-toh-doh Ahn-tee-gouo) means 'old method' in Spanish and it refers to the old-style method used to produce this bottling: whole-cluster fermentation. This 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, 71% from the Pommard clone and 29% from Dijon 667, were harvested on October 1 and whole-cluster fermented in small stainless steel tanks, using our own indigenous yeast. The wine was aged in premium French oak barrels, 30% new, coopered by Remond from the forest of Bertranges, and Marchive from the center of France. It was bottled, unfined and unfiltered, in August 2020.

Tasting Notes

The nose is intense but delicate, with notes of orange peel and cloves, and the palate is savory and elegant, with rich aromas of red fruits, like dark cherries and raspberries. The toasty oak is well integrated and contributes spicy notes of cinnamon, clove, and sage. The supple but firm tannins will 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

169 cases produced (in 9L units)

Suggested California Retail: \$72