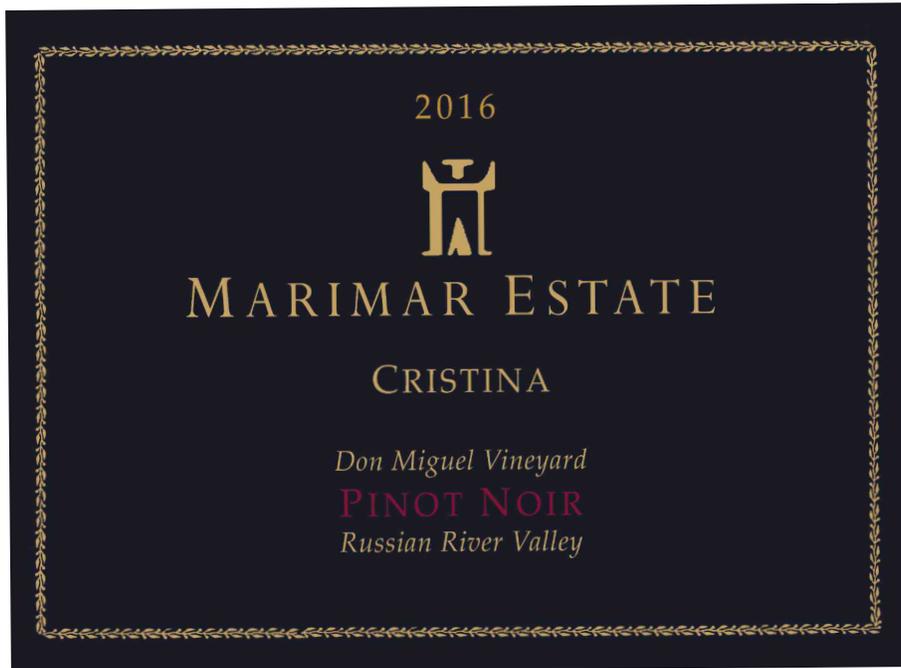




MARIMAR ESTATE
VINEYARDS & WINERY



2016 "Cristina" Pinot Noir, Don Miguel Vineyard *Estate Grown, Estate Bottled*

Why "Cristina"?

Named after my daughter, Cristina, this wine is a barrel selection from a unique blend of our Pinot Noir clones that we feel best represent the *terroir*, or personality, of the Don Miguel Vineyard and show the most potential for aging.

The Don Miguel Vineyard

Named after the late patriarch of the Torres family, this sustainable vineyard is located in the Green Valley — the coolest, foggiest region of the Russian River Valley, only ten miles from the Pacific. The European-style high density of over 2,000 vines per acre provides low yields and requires intensive labor; 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 August 31 - September 3. After fermentation, using our own indigenous yeast, the wine was aged for four months in new French barrels, coopered by Remond and Rousseau from the forest of Bertranges. In January the blend was assembled and the wine went to 12 month old barrels, where it aged until bottled, unfinned and unfiltered, in April 2018.

The Clones

The vineyard's 30 acres of Pinot Noir are planted with several clones, which yield wines with complex layers of flavors. The blend of clones in this vintage is 70% Swan and 30% Pommard.

Tasting Notes

Classic aromas of blackberries, cassis and sandalwood, with a rich, seductive palate that is long, savory, well balanced and with a great acid structure. The beautiful oak is nicely integrated with the fruit and firm tannins. It will continue to develop for at least another 15-20 years. I would recommend serving it at cellar temperature, between 58-60° F, and it will benefit from decanting.

247 cases produced (in 9L units)

Suggested California Retail: \$65

Marimar Torres
Founder & Proprietor