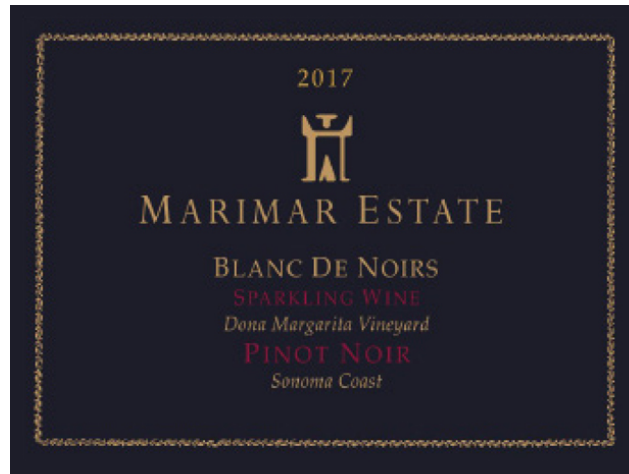




MARIMAR ESTATE

VINEYARDS & WINERY



2017 Blanc de Noirs of Pinot Noir, Doña Margarita Vineyard

The Vineyard Doña Margarita

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 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 on August 31, whole-cluster pressed and went through primary fermentation in small stainless steel tanks. After bottling in January 2018, the wine underwent a secondary fermentation in the bottle, aged on the yeast and then was riddled following the traditional "méthode champenoise". It was disgorged in May 2019.

The Clones

The vineyard's 20 acres of Pinot Noir are planted with three different clones. This vintage is from 100% Pommard.

Tasting Notes

Intense aromas of strawberry and guava, with very fine bubbles and a refreshing minerality reminiscent of wet stones. The palate shows notes of apple and mango and it is clean and crisp, delicate and focused, with a long, lingering aftertaste.

I would recommend serving it at 45°- 48° F as a delightful apéritif, by itself or with any kind of "tapas", as well as with raw or grilled seafood, smoked salmon, light dishes, sushi and any kind of Asian cuisine.

264 cases produced (in 9 L units)
Suggested California Retail: \$ 48

Marimar Torres
Founder & Proprietor