



2016 "Mas Cavalls" Pinot Noir, Doña Margarita Vineyard *Estate Grown, Estate Bottled*

Why ?

We have named this bottling Mas Cavalls after the Catalan name for Horse Farm, since our equestrian center lies right below the vineyard.

The Vineyard 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 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 September 6-30. After minimal crushing, they fermented in small stainless steel tanks with no whole clusters. The wine was aged in premium French oak barrels, 49% new, coopered by Remond from the forest of Bertranges, and Marchive and Rousseau from the Center of France. It was bottled, unfined and unfiltered, in August 2017.

The Clones

The vineyard's 20 acres of Pinot Noir are planted with three different clones. The blend of clones in this vintage is 48% Dijon 115, 45% Pommard, and 7% Dijon 667.

Tasting Notes

Elegant nose, with classic varietal aromas of wild cherry, clove and sandalwood plus the characteristic note of forest floor from this special vineyard. The tannins are supple and graceful, and the palate is round, complex and fleshy. I would recommend serving it at cellar temperature, between 58-60° F.

1,435 cases produced (in 9L units)
Suggested California Retail: \$47

Marimar Torres
Founder & Proprietor