

W.H. Smith



2008 Marimar Estate Vineyard Pinot Noir

The Vineyard:

We are thrilled to be purchasing fruit from Marimar Torres's organic Dona Margarita Vineyard in the Sonoma Coast Appellation once again. This beautiful vineyard is only 6 miles from the Pacific Ocean between the tiny towns of Freestone and Occidental in Western Sonoma County. In the European tradition, the vineyard is planted with 2,340 vines per acre – more than four times the normal density in California. This results in less fruit per vine meaning higher concentration of fruit. The vineyard's twelve acres of Pinot Noir are planted with two different clones, Pommard and Dijon.

The Wine:

You will immediately notice the intense color in the glass. The nose is, may we say, slightly 'Burgundian' with hints of forest floor and barnyard. This is a juicy, rich mouth-filling Pinot Noir with amazing fruit. The texture is soft and sensuous and will leave you wanting more.

Food Matches:

Wood-roasted or braised meats compliment this wine. Any dishes with an 'earthy' flavor, like wild mushroom risotto or truffle oil pasta would also be a perfect match.

Technical Information:

Appellation: Sonoma Coast

Composition: 100% Pinot Noir

Clones 667, 115, Pommard and Dijon

Fermentation: Cold soaked for 6-8 days in stainless steel. The wine is then pressed at 14-16 brix and transferred to barrel where it is fermented to dryness

Aging: 9 months in 100% new oak a combination of François Frères and Taransaud

Alcohol: 14.4%

Harvest Dates: September 15-24, 2008

Bottled: July 2009

Production: 245 cases

Release Date: July 1, 2009