



2021 Blanc de Noirs of Pinot Noir, Doña Margarita Vineyard

The Doña Margarita Vineyard

Named after the late matriarch of the Torres family, this certified sustainable 20-acre vineyard is located on the Bohemian Highway, between Freestone and Occidental, in the West 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 September 7, whole-cluster pressed and went through primary fermentation in small stainless steel tanks. After bottling in May 2022, the wine underwent a secondary fermentation in the bottle, aged on the yeast for 18 months and was riddled following the traditional *méthode champenoise*. It was disgorged in October 2023, with 8 grams/liter dosage.

The Clones

We have selected for this vintage two of the three different clones planted in this vineyard: 50% Pommard and 50% Dijon 667.

Tasting Notes

Our third vintage of this wine displays a classic nose of orchard fruits like fresh apples and pears, with very fine bubbles and a refreshing minerality reminiscent of wet stones. The palate is dry, crisp and lively, with nice acidity. 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.

Marimar Torres
Founder & Proprietor

214 cases produced (in 9L units)

Suggested California Retail: \$64