



2022 "Mas Cavalls" Pinot Noir, Doña Margarita Vineyard *Estate Grown, Estate Bottled*

Why "Mas Cavalls"?

We have named this bottling *Mas Cavalls* after the Catalan name for Horse Farm, since our new event center at our former horse barn lies right below the vineyard.

The Doña Margarita Vineyard

Named after the late matriarch of the Torres family, this 20-acre vineyard, certified sustainable, 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 14-17, hand-sorted, destemmed, and fermented in small stainless steel tanks with our own indigenous yeast. The wine was aged in French oak barrels, 33% new, coopered by Remond from the forest of Vosges, Marchive from Bertranges, and Rousseau from Center of France. It was bottled, unfined and unfiltered, in August 2023.

The Clones

The blend of clones in this vintage is 93% Pommard and 7% Dijon 667.

Tasting Notes

Classic earthy nose of forest floor and mushrooms reflecting its coastal influence, with notes of red fruits like plums and raspberries. On the palate it is long and savory, reminiscent of black tea and bay laurel, with a hint of orange zest. It will improve with age and smooth out the tannins, continuing to develop for at least 10-15 years. I would recommend serving it at cellar temperature, between 58-60° F

692 cases produced (in 9L units)

Suggested California Retail: \$62

Marimar Torres
Founder & Proprietor