



2022 "Método Antiquo" Pinot Noir, Doña Margarita Vineyard *Estate Grown, Estate Bottled*

Why "Método Antiquo"?

Método Antiquo (Mae-toh-doh Ahn-tee-gouo) means 'old method' in Spanish and it refers to the old-style method used to produce this bottling: whole-cluster fermentation. This takes place mostly within the berries, allowing most of them to remain unbroken. It's important to ensure the stems are mature to contribute a silky midpalate sensation.

The Doña Margarita Vineyard

Named after the late matriarch of the Torres family, this sustainable vineyard is located on the Bohemian Highway, between Freestone and Occidental, in the Sonoma Coast AVA. The cool breezes and drifting fog from the ocean, six miles away, make it an ideal site for Pinot Noir. Planted in the European style of very high density, 2,340 vines per acre, the yields are low and labor intensive; but the grapes acquire better balance and greater concentration, as well as more elegance and finesse.

The Vinification

The grapes, 100% from the Dijon 115 clone, were harvested on September 9 and whole-cluster fermented in small stainless steel tanks, using our own indigenous yeast. The wine was aged in premium French oak barrels, 20% new, coopered by Marchive from the center of France. It was bottled, unfiltered and unfiltered, in August 2023.

Tasting Notes

Beautiful color and complex aromas reminiscent of red fruits, roses and orange rind, plus earthy notes of forest floor, cinnamon and clove, classic from whole-cluster fermentation. On the palate it is elegant and savory, with excellent oak balance and lingering aftertaste. The supple but firm tannins will ensure a long aging potential — at least another 15-20 years. I would recommend serving it at cellar temperature, between 58-60° F.

Marimar Torres
Founder & Vintner

Suggested California Retail: \$74