



## 2011 Marinus

We are very proud of the results of the improvements our winemaking and vineyard team have put in place to insure that every bottle of Marinus represents the best possible expression of this unique vineyard.

To produce our Marinus wines, we follow traditional Bordeaux vinification methods. Each block of Marinus is farmed separately and picked at its perfect moment of ripeness. All grapes are de-stemmed and hand sorted before being fermented in small individual fermenters. Each one is punched down or pumped over one or two times daily throughout the lengthy fermentation period. After gentle pressing, the wines are transferred to small French oak barrels for malo-lactic fermentation and ageing for 18 months, when the final blends are created.

Our 2011 Marinus is a very deeply-colored ruby-red. The aromas express beautiful red fruits accented by classic notes of cedar and spices. The delicious flavors are very dense and full, with spicy black cherry and ripe plum flavors. The finish is very well structured, promising a long life for this superb bottle, similar to a fine Bordeaux.

### Picking dates:

November 10<sup>th</sup> to December 6th, 2011.

### Appellation:

Carmel Valley

### Final Blend:

Cabernet Sauvignon	65%
Merlot	23%
Petit Verdot	7%
Cabernet Franc	5%

### Bottled:

June, 2012

### Case Production:

3351- 6/pack cases