



THE INDEPENDENT CONSUMER'S BIMONTHLY GUIDE TO FINE WINE

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Maria Luz Marin, Chile's first and most prominent female vigneron, has single-handedly put together this small gem of a winery in cool-climate San Antonio, just a few kilometers from the Pacific Ocean. Her wines are a reflection of her vision and as individualistic as anything produced in Chile.

The red wines begin with the **2006 Pinot Noir Litoral** Vineyard. Medium ruby-colored, it shows off an enticing bouquet of smoke, mocha, black cherry, and black raspberry. On the palate it has superb depth and grip, complexity, a velvety texture, and an impeccable balance that suggests a long life for this first-class Pinot.

The **2006 Pinot Noir Lo Abarca Hills** Vineyard offers more minerality, a touch of saline, earth notes, cherry, and black raspberry. Velvety on the palate with an elegant personality, this concentrated, beautifully balanced Pinot will blossom with several years of additional cellaring and drink well for a decade thereafter.

Marin's **2006 Syrah** comes from a tiny 10 acre parcel. It is a remarkably perfumed wine with smoky notes, cinnamon, pepper, and blueberry in a racy, cool-climate style. It is an austere, individual expression of Syrah that delivers major complexity.

The **2008 Sauvignon Blanc Laurel** Vineyard is more fruit forward with passion fruit and minerality playing a primary role. It is a bit rounder and richer, likely due to a different elevation and micro terroir than the Cipreses bottling.

The **2008 Sauvignon Blanc Cipreses** Vineyard comes from a limestone soil with very low yields. It offers up an expressive nose of fresh herbs, citrus, and gooseberry in a racy, New Zealand style. Intense and focused on the palate, the wine's natural acidity suggest that it will have a significantly longer life than a typical Chilean Sauvignon.

The **2008 Gewürztraminer** is a dry rendition in the style of Alsace's Marcel Deiss. Classic rose petal and lychee aromas lead to a concentrated, intense, lengthy wine that should drink well for a decade.

Casa Marin's white wines begin with the light straw-colored **2008 Riesling Miramar** Vineyard. A captivating bouquet of spring flowers, mineral, and white peach lead to a totally dry Trocken-style of Riesling. On the palate it has mouth-watering vibrancy, a touch of saline character, and subtle flavors. It is destined for an exceptionally long life in the style of a great German Mosel.

The **2008 Sauvignon Gris** was partially barrel-fermented and remained in barrel for 6-7 months. The grape has smaller berries and thicker skin than Sauvignon Blanc and is the reason Marin chooses barrel fermentation for this variety. It has some green celery notes, a crisp palate presence, and high natural acidity.

