






MARR



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Bob Marr founded Marr Cellars in 1997. In his first year, Bob produced a Sonoma Old Vine Zinfandel and a Rhone blend. He named this wine Cuvee Patrick after his son. Then in 2004, Bob produced Cuvee Selena, naming that wine for his daughter. Bob works in Sacramento and has a small winery in Woodland, just north of Davis, where he resides. Today, Marr Cellars averages from 800 to 1,000 cases of wine per year.

Winemaking Philosophy

Crafting wines that are extremely fruit-forward in flavor, Marr Cellars is a winery that meticulously creates superlative wine. Our emphasis is to work with small lots of high quality grapes from vineyards with distinctive character and concentration. During harvest, all grapes are cooled, hand sorted, destemmed (not crushed) and "cold soaked" prior to fermentation. Some lots are fermented with indigenous yeast; however, most are inoculated with specific strains to accentuate vineyard and varietal characteristics. Extended maceration is completed as needed. Following slow, cooler fermentation all lots are lightly pressed. Blending is done after aging in French Oak from assorted forests and coopers. The resulting wines are complex with good fruit depth, natural balanced acidity, hints of spice, and soft tannins to complete a memorable, lingering finish.

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