



2011 “La Masía” Chardonnay, Don Miguel Vineyard *Estate Grown, Estate Bottled*

The Organic Don Miguel Vineyard

Named after the late patriarch of the Torres family, this organic vineyard is located in the Green Valley — the coolest, foggiest region of the Russian River, only ten miles from the Pacific. I named this bottling after the Spanish name for The Farmhouse, since our winery is designed to resemble a classic Catalan farmhouse.

Planted in the European-style high density of over 2,000 vines/acre, the yields are low and labor 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 October 5-19, then gently whole-cluster pressed and barrel fermented in premium French oak. The barrels were 30% new oak from the forest of Allier, coopered by Rousseau, Damy, and Dargaud & Jaegle. After undergoing 100% malolactic fermentation, the wine was aged on its lees for ten months and bottled in August 2012.

The Clones

The vineyard’s 30 acres of Chardonnay are planted with three different clones. The blend of clones in the 2011 vintage is 48% Spring Mountain, 43% See and 9% Rued.

Tasting Notes

The nose shows lively acidity and minerality, with notes of citrus and apricot in harmony with the elegant oak, which adds a pleasant hint of graham crackers. Great balance and mouthfeel, fresh and crisp, with a lingering finish and aging potential but delightful to drink right now. I would recommend serving it at 46°- 48° F.

700 cases produced (in 9L units)

Marimar Torres
Founder & Proprietor

Suggested California Retail: \$35