



## 2014 Chardonnay-Albariño, 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. 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 Chardonnay grapes were harvested September 7 and the Albariño on September 19. They were gently whole-cluster pressed and underwent 100% malolactic fermentation in stainless steel "barrels". The wine was aged on its lees and bottled in April 2015.

### **Tasting Notes**

Albariño has been known to produce outstanding wines in the cool climate of Galicia, in North West Spain. We first planted it in our Sonoma Coast vineyard, but that proved too cold for ripening even a cool-climate variety like this. After 4 years, we gave up and grafted the budwood from those vines onto our slightly less cold Russian River Valley estate. We are very excited that it seems to be thriving in our Don Miguel Vineyard!

The 40% Albariño contributes its classic, expansive aromas that blend beautifully with the Chardonnay, combining the best of each variety: notes of melon and Asian pear harmonize with floral hints of jasmine. The nose is fresh and bright, and on the palate it is round, savory, mouthfilling and balanced. The finish is long, rich and creamy. Its crisp acidity makes it an ideal companion for foods such as raw or grilled fish and shellfish, *tapas* and Asian cuisine. I would recommend serving it at 46°- 48° F.

**215 cases produced (in 9L units)**

**Marimar Torres**  
**Founder & Proprietor**

**Suggested California Retail: \$34**