MARIMAR ESTATE
VINEYARDS & WINERY

ESTATE GROWN   ESTATE BOTTLED

2014

MARIMAR ESTATE

Don Miguel Vineyard
CHARDONNAY
Russian River Valley

UNFILTERED   DOBLES LÍAS

2014 *"Dobles Lías"* Chardonnay, Don Miguel Vineyard
Estate Grown, Estate Bottled

Why *"Dobles Lías"*?
Dobles Lías (**Doh**-bles **Lee**-as) means 'double lees' in Spanish and it refers to the extended lees contact used for this small bottling of our Chardonnay. Lees are essentially the yeasts that remain at the bottom of the barrel after finishing the primary fermentation. Extended lees contact, a traditional Burgundian technique used in conjunction with barrel fermentation, adds richness (texture) and complexity as the yeast cells break down (yeast autolysis), releasing amino acids. Lees stirring (bâtonage) is done periodically to contribute complexity.

The Vinification
The grapes were harvested September 19 to 24, whole-cluster pressed and barrel fermented. Lees were stirred through the malolactic fermentation. In May 2013 we set aside 11 barrels for the future *Dobles Lías*. When bottling the 2014 Chardonnay, we took the lees from the barrels being bottled and added them to the selected 11 barrels. After giving the wine just the right amount of oak aging, in March 2015 we transferred the wine to stainless steel "casks", where it remained on its 'double lees' until bottled, unfiltered, in April, 2016— so total aging *sur lie* (on the lees) was 17 months.

The Clones and the Barrels
The clones were 48% See, 41% Spring Mountain and 11% Rued. It was aged in premium French oak barrels, 60% new and 40% one-year old, coopered by Damy and Remond from the forest of Allier, and Rousseau from Central France.

Tasting Notes
The nose in this vintage of *Dobles Lías* displays classic aromas of lemon cream and caramel. The palate, savory and with plush, rich texture, is reminiscent of flan and tapioca pudding. The wine is thick and enveloping yet delicate at the same time. The finish is seamless and lingers on and on, promising a long life. I would recommend serving it at 48-50° F for maximum enjoyment.

275 cases produced (in 9L units)

    Marimar Torres
    Founder & Proprietor

Suggested California Retail: $54