



2015 "Acero" Chardonnay, Don Miguel Vineyard *Estate Grown, Estate Bottled*

Why "Acero"?

Acero is the Spanish word for steel and it refers to the fact that this wine has never seen any oak. Especially selected for fruit intensity and aromatics, the grapes are fermented in stainless steel to capture the purity of the flavors. After completing malolactic fermentation, the wine is kept in the tank until bottling in early spring.

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. The European-style high density of over 2,000 vines per acre provides low yields and requires intensive labor; but the vines live longer and the grapes acquire better balance and greater concentration, as well as more elegance and finesse than with the traditional low density.

The Clones

Of the three clones planted in the Don Miguel Vineyard, we used the See for this vintage of *Acero*.

The Vinification

The grapes were harvested August 22 and 31, gently whole-cluster pressed and cold fermented, using our own indigenous yeast, in stainless steel tanks at 55 degrees F. After completing the primary fermentation, the wine went through 100% malolactic fermentation in the same tank. It was bottled in April 2016.

Tasting Notes

The aromas are classic from the See clone: expansive, fresh and floral, reminiscent of rose petals and jasmine with elegant notes of Golden Delicious apple and Asian pear. The mouthfeel is full-flavored and chewy but also flinty, mineral, like wet pebbles. Easy to drink and perfect with foods like tapas, seafood and light dishes. I would recommend serving it at 46-48 F.

1016 cases produced (in 9L units)

Marimar Torres
Founder & Proprietor

Suggested California Retail: \$32