



Estate Grown & Bottled

2019 Albariño, Don Miguel Vineyard *Estate Grown, Estate Bottled*

Why Albariño?

Albariño has been known to produce outstanding wines in the cool, rainy climate of Galicia, in Northwest 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 four years, we gave up and grafted the budwood from those vines onto our slightly warmer Russian River Valley estate. We are very excited that it is now thriving in the Don Miguel Vineyard!

The Don Miguel Vineyard

Named after the late patriarch of the Torres family, this vineyard is located in the Green Valley — the coolest, foggiest region of the Russian River Valley, only ten miles from the Pacific. The Albariño is trained in a cordon style with alternating spurs (we call them alligator teeth), which adds width to the fruit zone and provides optimum air flow and light.

The Vinification

The grapes were harvested September 19 to October 2, gently whole-cluster pressed and fermented in stainless steel, with our own indigenous yeast. After the primary fermentation, the wine rested on the lees until bottled, in April 2020.

Tasting Notes

Exuberant aromas of white peach, tangerine and honeysuckle, classic of the variety, as well as the lively acidity and refreshing minerality reminiscent of river rock — but with a bright note of California sunshine! Savory, mouthfilling and long on the palate. I would recommend serving it at 45°- 48° F with raw or grilled seafood, smoked salmon, sushi and Asian cuisine — and for sure, with tapas!

Marimar Torres
Founder & Proprietor

1,377 cases produced (all in 750-ml bottles)

Suggested California Retail: \$34