



2019 Tempranillo, Don Miguel Vineyard

Estate Grown, Estate Bottled

Why Tempranillo?

This is recognized as the finest red variety indigenous to Spain, so I decided to bring the cuttings over from Spain. After a decade of experimenting with it in our vineyard, we are thrilled with the results: our site is proving ideal for it to thrive, just like it does in the cool areas of Ribera del Duero and High Rioja of Northern Spain.

The Don Miguel Vineyard

Named after the late patriarch of the Torres family, this sustainable vineyard is located in the Green Valley — the coolest, foggiest region of the Russian River Valley, only ten miles from the Pacific. It is head trained (*vaso* in Spanish or *gobelet* in French), which is the classic vine training system of the best Tempranillos grown in Spain; the fruit zone is circular around the head of the vine and the canopy creates an 'umbrella' shape over the fruit that results in dappled light.

The Vinification

The grapes were harvested October 9-11, hand sorted, destemmed, and fermented with indigenous yeast in small stainless steel tanks. The wine was aged in premium French oak barrels, 20% new, and coopered by Mercurey from the forest of Center of France. After two years in the barrels to soften the tannins, it was bottled, unfiltered, and unfiltered, in August 2021.

Tasting Notes

Classic nose reminiscent of ripe fruit, dark cherries, dried figs and black tea, beautifully integrated with the notes of anise and graphite contributed by the elegant oak. The palate is savory and mineral, with plush tannins and powerful structure that promise a very long life — 15 to 20 years for sure. I recommend serving it at cellar temperature, between 58-60° F.

Marimar Torres
Founder & Proprietor

742 cases produced (in 9L units)

Suggested California Retail: \$64