



2009 "Cristina" Pinot Noir, Don Miguel Vineyard Estate Grown, Estate Bottled

Why "Cristina"?

Named after my daughter, Cristina, this wine is a special selection of 16 barrels from a unique blend of our Pinot Noir clones that we feel best represent the *terroir*, or personality, of the Don Miguel Vineyard and show the most potential for aging.

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 Vinification

The grapes were harvested September 2 - 4 and after minimal crushing, they fermented in small stainless steel tanks. The wine was aged in premium French oak barrels from the forest of Bertranges: 50% new from Remond and Rousseau, and 50% one-year-old. After 11 months of aging in oak the wine was bottled, unfined and unfiltered, in August 2010.

The Clones

The vineyard's 30 acres of Pinot Noir are planted with several clones, which yield wines with complex layers of flavors. The blend of clones in this vintage is 60% Swan, 35% Pommard, and 5% Dijon 115.

Tasting Notes

This barrel selection of *Cristina* displays the classic intense aromas of raspberry and blackberry, orange blossom, clove, and a trace of forest floor. The palate is rich and mouthwatering, with silky tannins and great depth. It is a delightful wine to drink right now, but it will develop and gain complexity with age, at least for another 20 years.

403 cases produced (in 9L units)

Suggested California Retail: \$49

Marimar Torres
Founder & Proprietor