



2010 "Bonita's Hill" Chardonnay, Don Miguel Vineyard *Estate Grown, Estate Bottled*

Why "Bonita's Hill"?

This selection of a few special barrels is named after my youngest English Springer Spaniel, Bonita, who loves to run up and down the rolling hill where these vines are planted. It is a selection of the See clone from a block that always gives us grapes with a very distinctive personality, so we decided to age and bottle it separately.

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. Planted in the European-style high density of over 2,000 vines/acre, the yields are low and labor intensive; but the vines live longer and the grapes acquire better balance and greater concentration, as well as more elegance and finesse.

The Vinification

The grapes were harvested October 15-19, whole-cluster pressed and barrel fermented with our native proprietary yeast. We used 100% new premium French oak, medium-plus toast, coopered by Rousseau, Marchive and Remond from the forest of Bertranges. After undergoing 100% malolactic fermentation, the wine was aged on its lees for nine months and bottled, unfiltered, in August 2011.

Tasting Notes

This bottling of *Bonita's Hill* shows a rich and fragrant nose reminiscent of crème brûlée, ginger and Asian pear. The mouthfeel is rich and round, with a creamy, lingering finish and perfect balance between the fruit and the well-integrated oak. I would recommend serving it at 46-48° F with anything from elegant seafood dishes to white meats — and Paella!

Marimar Torres
Founder & Proprietor

202 cases produced (in 9L units)

Suggested California Retail: \$39