



2010 "Dobles Lías" Chardonnay, Don Miguel Vineyard Estate Grown, Estate Bottled

Why "Dobles Lías"?

Dobles Lías means 'double lees' in Spanish and it refers to the extended lees contact used for this small bottling of our 2010 Chardonnay. Lees are essentially the yeasts that remain at the bottom of the barrel after finishing the primary fermentation. Extended lees contact, a traditional Burgundian technique used in conjunction with barrel fermentation, adds richness (texture) and complexity as the yeast cells break down (yeast autolysis), releasing amino acids. Lees stirring (bâtonage) is done periodically to contribute complexity.

The Vinification

The grapes were harvested October 5 - 19, whole-cluster pressed and barrel fermented. Lees were stirred through the malolactic fermentation. In July 2011 we set aside 6 barrels for the future *Dobles Lías*. When bottling the 2010 Chardonnay, we took the lees from the barrels being bottled and added them to the selected 6 barrels. After giving the wine just the right amount of oak aging, in December 2011 we transferred the wine to stainless steel "casks", where it remained on its 'double lees' until bottled, unfiltered, in June 2012 — so total aging *sur lie* (on the lees) was 18 months.

The Clones and the Barrels

The clones selected for this bottling were 66% See, 18% Rued, and 16% Spring Mountain. The French oak barrels were coopered by Rousseau from Central France forests, Remond from Bertranges, and by Damy from Allier: 33% new oak and 67% one-year old.

Tasting Notes

This bottling of *Dobles Lías* displays great richness in the nose, with scents of apple flan and caramel custard. The lees and the elegant oak contribute notes of coconut and hazelnut, with an attractive balance between the creaminess of the lees and the freshness of the fruit. The palate is round and mouthfilling, with a lingering finish that augurs a long life. I would recommend serving it at 48-50° F for its maximum enjoyment.

140 cases produced (in 9L units)

Marimar Torres Founder & Proprietor

Suggested California Retail: \$45