



2010 Syrah-Tempranillo, Don Miguel Vineyard *Estate Grown, Estate Bottled*

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 greater concentration and finesse, more elegant aromas, and better balance than with the traditional low density.

The Vinification

The grapes were harvested on October 27, 2010. Both varieties were vinified together in small stainless steel tanks, after minimal crushing, with no whole clusters. The berries were "punched down" for gentle extraction of color and tannin. The wine was aged in premium French oak barrels, 60% new, coopered by Marchive and Marsannay from the forest of Bertranges. It was bottled, unfined and unfiltered, in August 2011.

Tasting Notes

Syrah has been known to produce outstanding wines in cool climates like Northern Rhône; and Tempranillo is the finest red variety indigenous to Spain, my home country. Both varieties seem to be thriving in the sandy loam soils and Pacific-influenced weather of our Green Valley *terroir*.

The character of both varieties shows well in this wine. The classic Syrah nose of game and cracked white pepper harmonizes with notes of fennel, ripe pomegranate and fig, while the Tempranillo contributes softness and delicacy. The mouthfeel is soft and round, with nicely integrated tannins that provide an excellent balance and lingering aftertaste.

Marimar Torres
Founder & Proprietor

120 cases produced (in 9L units)

Suggested California Retail: \$45