



2010 Albariño, 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 October 13, 2010, then gently whole-cluster pressed and fermented in stainless steel. The wine was bottled, unfiltered and unfiltered, on June 2, 2011.

Tasting Notes

Albariño has been known to produce outstanding wines in the cool climate of Galicia, in North West Spain. We first planted it in our Sonoma Coast vineyard, but that proved too cold for ripening even a cool-climate variety like this. After 4 years, we gave up and grafted the budwood from those vines onto our slightly warmer Russian River Valley estate. We are very excited that it seems to be thriving in our Don Miguel Vineyard!

The intense aromas are reminiscent of yellow peaches, passion fruit and lichee nut, with just a hint of spice that follows through on the palate. The finish is fresh, crisp and long. It will be an ideal companion for foods like elegant fish, raw or grilled shellfish, and light first courses.

170 cases produced (in 9L units)

Marimar Torres
Founder & Proprietor

Suggested California Retail: \$32