



2010 Chardonnay-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 Chardonnay grapes were harvested October 5, 2010 and the Albariño grapes were harvested October 13, 2010. They were gently whole-cluster pressed and aged in neutral barrels of French oak from the forest of Allier, coopered by Damy. After undergoing 100% malolactic fermentation, the wine was aged on its lees until July and then bottled, unfiltered and unfiltered, in August 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 less cold Russian River Valley estate. We are very excited that it seems to be thriving in our Don Miguel Vineyard!

The 40% Albariño adds a very aromatic character to the 60% Chardonnay. The lovely nose is jam packed with scents of apricots, Asian pear and white peach, plus a note of jasmine; yet the wine is totally dry, with a crisp acidity and minerality that make it an ideal companion for foods such as raw or grilled fish and shellfish, tapas and Asian cuisine. I would recommend serving it at 46°- 48° F.

150 cases produced (in 9L units)

Marimar Torres
Founder & Proprietor

Suggested California Retail: \$34