



## 2010 “La Masía” Pinot Noir, 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. I named this bottling after the Spanish name for *The Farmhouse*, since our winery is designed to resemble a classic Catalan farmhouse.

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 September 26 - October 3. After minimal crushing, they fermented in stainless steel with no whole clusters. The wine was aged in premium French oak barrels, 32% new, coopered by Remond, Rousseau, Marsannay, Mercurey and Marchive from the forests of Central France. It was bottled, unfiltered and unfiltered, in August 2011.

### **The Clones**

The six clones planted in the vineyard’s 30 acres of Pinot Noir yield wines with complex layers of flavors. The blend of clones in this vintage is 40% Swan, 30% Pommard, 14% Dijon 115, 6% Dijon 667, 6% Lee, and 4% Cristina 88.

### **Tasting Notes**

Classic delicious aromas of Russian River/Green Valley fruit — raspberry and pomegranate — show in the nose, along with sassafras and some roast coffee, following through on the palate. Supple, silky tannins provide a seamless structure, and spicy notes of coriander from the elegant oak add a note of interest. The finish is smooth, round, and perfectly balanced.

2,052 cases produced (in 9L units)

**Marimar Torres**  
**Founder & Proprietor**

**Suggested California Retail: \$44**