



2010 “*Stony Block*” Pinot Noir, Don Miguel Vineyard *Estate Grown, Estate Bottled*

Why “*Stony Block*”?

Planted with the Dijon 115 clone in 1997, this 3-acre block sits at the southernmost end of our Don Miguel Vineyard and has the highest elevation, over 500 feet. The many rocks we found in the soil inspired the name of this parcel, which provides some of the most graceful and elegant fruit on the estate. It has a personality quite different from the rest of the vineyard, slightly different soil profile (Sebastopol series, vs. Goldridge) and steep, sloping terrain.

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 better balance and greater concentration, as well as more elegance and finesse than with the traditional low density.

The Vinification

The grapes were harvested September 27 and after minimal crushing, they were vinified in small stainless steel tanks, with no whole clusters. The wine was aged in premium French oak barrels, 60% new and 40% 1-year old, coopered by Remond, Rousseau and Marsannay from the forest of Bertranges. After 10 months of aging the wine was bottled, unfined and unfiltered, in August 2011.

Tasting Notes

This bottling of *Stony Block* shows beautiful aromas of black cherry, roasted coffee beans, peat and a note of orange peel, harmonized with engaging notes of forest floor and earth. The palate is focused and balanced, with firm tannins and excellent structure that predict a long aging potential, which it has only started to develop.

Marimar Torres
Founder & Proprietor

124 cases produced (in 9L units)

Suggested California Retail: \$52