





2011 "Cristina" Pinot Noir, Don Miguel Vineyard Estate Grown, Estate Bottled

Why "Cristina"?

Named after my daughter, Cristina, this wine is a special barrel selection from a unique blend of our Pinot Noir clones that we feel best represent the *terroir*, or personality, of the Don Miguel Vineyard and show the most potential for aging.

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 on September 23, destemmed, and fermented in small stainless steel tanks. The wine was then aged in premium French oak barrels, 33% new, coopered by Remond and Marchive from the forest of Bertranges. After 10 months of barrel aging the wine was bottled, unfined and unfiltered, in August 2012.

The Clones

The vineyard's 30 acres of Pinot Noir are planted with several clones, which yield wines with complex layers of flavors. This vintage is 100% from the Swan clone.

Tasting Notes

2011 was a cool year and the wine reflects that: the color is deep and dark, and the aromas are reminiscent of cool-climate wines — clove, orange peel, a trace of forest floor. The tannins are firm and the wine shows great depth. I would recommend serving it at cellar temperature, between 58-60° F.

69 cases produced (in 9L units)

Marimar Torres Founder & Proprietor

Suggested California Retail: \$57