



## **2011 "Acero" Chardonnay, Don Miguel Vineyard** *Estate Grown, Estate Bottled*

### **Why "Acero"?**

*Acero* is the Spanish word for steel and refers to the fact that this wine has never seen any oak. Especially selected for fruit intensity and aromatics, the grapes are fermented in stainless steel to capture the purity of the flavors. After completing malolactic fermentation, the wine is kept in the tank until bottling in late spring.

### **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 grapes acquire greater concentration and finesse, more elegant aromas, and better balance than with the traditional low density.

### **The Clones**

The blend of clones in the 2011 *Acero* is 67% See and 33% Rued.

### **The Vinification**

The grapes were harvested October 1- 2, gently whole-cluster pressed and cold fermented together in stainless steel tanks at 55 degrees F. After completing the primary fermentation, the wine went through 100% malolactic in the same tank. It was bottled in August 2012.

### **Tasting Notes**

This bottling of *Acero* continues along the lines of its predecessor, with bright fruit in the nose reminiscent of Asian pear and fresh apples. It is crisp and vibrant in the mid palate, with great balance, full flavors and a dry, long finish. It is easy to drink and perfect with foods like tapas and light dishes. I would recommend serving it at 46-48 F.

1,042 cases produced (in 9L units)

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

**Suggested California Retail: 750ml \$29**