



2011 "Bonita's Hill" Chardonnay, Don Miguel Vineyard *Estate Grown, Estate Bottled*

Why "Bonita's Hill"?

This selection of just three special barrels is named after my youngest English Springer Spaniel, Bonita, who loves to run up and down the rolling hill where these vines are planted. It is a selection of the See clone from a block that always gives us grapes with a very distinctive personality, so we decided to age and bottle it separately.

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. 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 October 3, whole-cluster pressed and barrel fermented with our native proprietary yeast. We used 60% new premium French oak, medium-plus toast, coopered by Rousseau and Remond from the forest of Bertranges. After undergoing 100% malolactic fermentation, the wine was aged on its lees for ten months and bottled, unfiltered, in August 2012.

Tasting Notes

This bottling of *Bonita's Hill* stands out for its freshness, good acidity and minerality, showing intense, expansive aromas of Gravenstein apple, lichee nut, and lemon custard. It opens up on the palate with rich, creamy flavors framed nicely with the elegant oak. I would recommend serving it at 46-48° F with elegant seafood dishes, white meats — and a good shellfish Paella!

Marimar Torres
Founder & Proprietor

72 cases produced (in 9L units)

Suggested California Retail: \$43