



2011 “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 21 - 26. After minimal crushing, they fermented in stainless steel with no whole clusters. The wine was aged in premium French oak barrels, 33% new, coopered by Remond, Rousseau, Marsannay and Marchive from the forests of Central France. It was bottled, unfiltered 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. The blend of clones in this vintage is 60% Pommard, 20% Dijon 115, 15% Dijon 667, and 5% Swan.

Tasting Notes

Beautiful garnet color and engaging aromas of raspberry and wild berries, classic of the Russian River/Green Valley fruit. A note of spice reminiscent of cloves and some orange peel complement the vibrant, lively nose. The tannins are supple and smooth, making this a very appealing wine to drink. The finish is balanced and elegant. I would recommend serving it at cellar temperature, between 58-60° F.

558 cases produced (in 9L units)

Marimar Torres
Founder & Proprietor

Suggested California Retail: \$44