



## 2011 Syrah-Tempranillo, 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. 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 greater concentration and finesse, more elegant aromas, and better balance than with the traditional low density.

### **The Vinification**

The grapes were harvested on October 19, 2011. Both varieties were vinified together in a stainless steel tank, after minimal crushing, with no whole clusters. The berries were "punched down" for gentle extraction of color and tannin. The wine was aged in premium French oak barrels, 50% new, coopered by Remond from the forest of Bertranges. After 10 months of aging it was bottled, unfiltered and unfiltered, in August 2012.

### **Tasting Notes**

Syrah has been known to produce outstanding wines in cool climates like Northern Rhône; and Tempranillo is the finest red variety indigenous to Spain, my home country. Both varieties seem to be thriving in the sandy loam soils and Pacific-influenced weather of our Green Valley *terroir*.

The character of both varieties shows well in this wine. The classic Syrah nose of white pepper and roasted meats harmonizes with the vibrant fruit of Tempranillo: blueberries and vanilla bean are perfectly integrated with the elegant oak. The mouthfeel is soft and round, and the supple tannins provide an excellent balance and long ending.

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

97 cases produced (in 9L units)

Suggested California Retail: \$45