



## 2011 “Stony Block” Pinot Noir, Don Miguel Vineyard *Estate Grown, Estate Bottled*

### Why “Stony Block”?

Planted with the Dijon 115 clone in 1997, this 3-acre block sits at the southernmost end of our Don Miguel Vineyard and has the highest elevation, over 500 feet. The many rocks we found in the soil inspired the name of this parcel, which provides some of the most graceful and elegant fruit on the estate. It has a personality quite different from the rest of the vineyard, slightly different soil profile (Sebastopol series, vs. Goldridge) and steep, sloping terrain.

### 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 September 21 and after minimal crushing, they were vinified in small stainless steel tanks, with no whole clusters. The wine was aged in premium French oak barrels, 33% new, coopered by Remond from Bertranges and Rousseau from the center of France. After 10 months of aging the wine was bottled, unfiltered and unfiltered, in August 2012.

### Tasting Notes

This vintage of *Stony Block* displays bright fruit reminiscent of cranberries, raspberries and orange peel, with the classic notes of roasted coffee beans, forest floor and earth that are characteristic of this bottling. There is an engaging minerality on the palate, which is focused and balanced, with firm tannins that predict a long aging potential.

**Marimar Torres**  
Founder & Proprietor

76 cases produced (in 9L units)

Suggested California Retail: \$52