



2012 "Bonita's Hill" Chardonnay, Don Miguel Vineyard *Estate Grown, Estate Bottled*

Why "Bonita's Hill"?

This selection of a few 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 and biodynamic 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 10, 2012, whole-cluster pressed and barrel fermented with our native proprietary yeast. We used 30% new premium French oak, medium-plus toast, coopered by Rousseau from the Center of France. After undergoing 100% malolactic fermentation, the wine was aged on its lees and bottled, unfiltered, in July 2013.

Tasting Notes

This vintage of *Bonita's Hill* shows aromas of honeysuckle, lichee nut and sandalwood, with intense flavors reminiscent of apple pie and lemon custard. On the palate it is creamy, with rich mouthfeel enhanced by 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

101 cases produced (in 9L units)

Suggested California Retail: \$43