



2012 “La Masía” Pinot Noir, Don Miguel Vineyard *Estate Grown, Estate Bottled*

Why “La Masía”?

I named this bottling after the Spanish name for *The Farmhouse*, since our winery is designed to resemble a classic Catalan farmhouse.

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 September 12 - October 15. After minimal crushing, they fermented in stainless steel with no whole clusters. The wine was aged in premium French oak barrels, 34% new, coopered by Remond, Rousseau, and Marchive from the forests of Bertranges and Central France. It was bottled, unfiltered and unfiltered, in August 2013.

The Clones

The various clones planted in the vineyard’s 30 acres of Pinot Noir yield wines with complex layers of flavors. The blend of clones in this vintage is 42% Pommard, 33% Swan, 21% Dijon 115, and 4% Dijon 667.

Tasting Notes

The luscious, vibrant nose is classic Russian River/Green Valley: red fruits like Santa Rosa plums and cherry-berry, with spicy notes of clove and mocha. The tannins are firm and rich, promising a long life; and the finish is lingering, balanced and focused. I would recommend serving this wine at cellar temperature, between 58-60° F.

1331 cases produced (in 9L units)

Marimar Torres
Founder & Proprietor

Suggested California Retail: \$44