



2012 Albariño, Don Miguel Vineyard

Estate Grown, Estate Bottled

Why Albariño?

Albariño has been known to produce outstanding wines in the cool, rainy climate of Galicia, in North West Spain. We first planted it in our Sonoma Coast vineyard, but that proved too cold for ripening even a cool-climate variety like this. After 4 years, we gave up and grafted the budwood from those vines onto our slightly warmer Russian River Valley estate. We are very excited that it seems to be thriving in the Don Miguel Vineyard!

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 Valley, 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 3, then gently whole-cluster pressed and fermented in stainless steel; after the primary fermentation, 50% of the wine went through malolactic. The wine was bottled on July 19, 2013.

Tasting Notes

The aromas in our third vintage of 100% Albariño are the signature key lime and mineral, with floral notes of hyacinth and accents of white peach. On the palate it is zippy with bright acidity. The finish is fresh, crisp and long. It will be an ideal companion for foods like raw or grilled shellfish, sushi and Asian cuisine — and for sure, *tapas*.

287 cases produced (all in 750-ml bottles)

Marimar Torres
Founder & Proprietor

Suggested California Retail: \$32