



2012 Chardonnay-Albariño, 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. 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 Chardonnay grapes were harvested September 29 - October 23, 2012 and the Albariño grapes were harvested October 3, 2012. They were gently whole-cluster pressed and underwent 100% malolactic fermentation in stainless steel "barrels". The wine was aged on its lees and finished in French oak barrels, 40% new. It was bottled, unfined and unfiltered, in July 2013.

Tasting Notes

Albariño has been known to produce outstanding wines in the cool 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 less cold Russian River Valley estate. We are very excited that it seems to be thriving in our Don Miguel Vineyard!

The 40% Albariño adds a fresh, aromatic character to the Chardonnay, making it a very successful blend. The nose is reminiscent of stone fruit and lemon meringue, with a floral note of jasmine. Totally dry, the wine shows a crisp acidity and minerality that make it an ideal companion for foods such as raw or grilled fish and shellfish, tapas and Asian cuisine. I would recommend serving it at 46°- 48° F.

131 cases produced (in 9L units)

**Marimar Torres
Founder & Proprietor**

Suggested California Retail: \$34