



## 2012 Tempranillo-Syrah, Don Miguel Vineyard

*Estate Grown, Estate Bottled*

### **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 19, hand sorted, destemmed and fermented in small stainless steel tanks. The wine was aged in premium French oak barrels, 50% new, coopered by Remond from the forest of Bertranges. It was bottled, unfined and unfiltered, in August 2013.

### **Tasting Notes**

Syrah has been known to produce outstanding wines in cool climates like Northern Rhône; and Tempranillo is the finest red variety indigenous to Spain, my home country. Both varieties seem to be thriving in the sandy loam soils and Pacific-influenced weather of our Green Valley *terroir*.

The character of both varieties shows well in this wine, produced from 50% Tempranillo and 50% Syrah. Engaging aromas of wild berries and white pepper harmonize with notes of vanilla bean and mocha, perfectly integrated with the elegant oak. The mouthfeel is soft and round, and the supple tannins provide an excellent balance and long ending.

**Marimar Torres**  
**Founder & Proprietor**

**48 cases produced (in 9L units)**

**Suggested California Retail: \$45**