



## 2013 Syrah, 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. The European-style high density of over 2,000 vines per acre provides low yields and requires intensive labor; but the vines live longer and the grapes acquire better balance and greater concentration, as well as more elegance and finesse than with the traditional low density.

### **The Vinification**

The grapes were harvested October 11 - 17, hand sorted, destemmed and fermented in small stainless steel tanks. The wine was aged in premium French oak barrels, 40% new, coopered by Remond from the forest of Bertranges. It was bottled, unfiltered and unfiltered, in August 2014.

### **Tasting Notes**

Syrah has been known to produce outstanding wines in cool regions like Northern Rhône, and we have found it to thrive in the sandy loam soils and Pacific-influenced weather of our Green Valley terroir.

This bottling, our second 100% from the Syrah variety, displays the classic notes found in the best cool-climate bottlings: white pepper, cassis, violets, vanilla bean and roasted meats. The palate is fleshy and the soft, plush tannins, supple but firm, are perfectly integrated with the elegant oak, promising a long life. I would recommend serving it at cellar temperature, between 58-60° F.

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

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

**Suggested California Retail: \$53**