



## 2013 "Acero" Chardonnay, Don Miguel Vineyard *Estate Grown, Estate Bottled*

### Why "Acero"?

*Acero* is the Spanish word for steel and it refers to the fact that this wine has never seen any oak. Especially selected for fruit intensity and aromatics, the grapes are fermented in stainless steel to capture the purity of the flavors. After completing malolactic fermentation, the wine is kept in the tank until bottling in early spring.

### 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 Clones

The blend of clones in the 2013 *Acero* is 58% See and 42% Rued.

### The Vinification

The grapes were harvested September 8 - 28, gently whole-cluster pressed, and cold fermented together in stainless steel tanks at 55 degrees F. After completing the primary fermentation, the wine went through 100% malolactic in the same tank. It was bottled in April 2014.

### Tasting Notes

Another classic bottling of *Acero*, with a nose that captures the freshness and lively aromatics of the fruit: bright and vibrant, with floral notes of honeysuckle and citrusy like lime. Crisp and steely on the palate, with a minerality reminiscent of wet stone; the finish is dry and long. Easy to drink and perfect with foods like tapas, seafood and light dishes. I would recommend serving it at 46-48 F.

2,677 cases produced (in 9L units)

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

**Suggested California Retail: \$29**