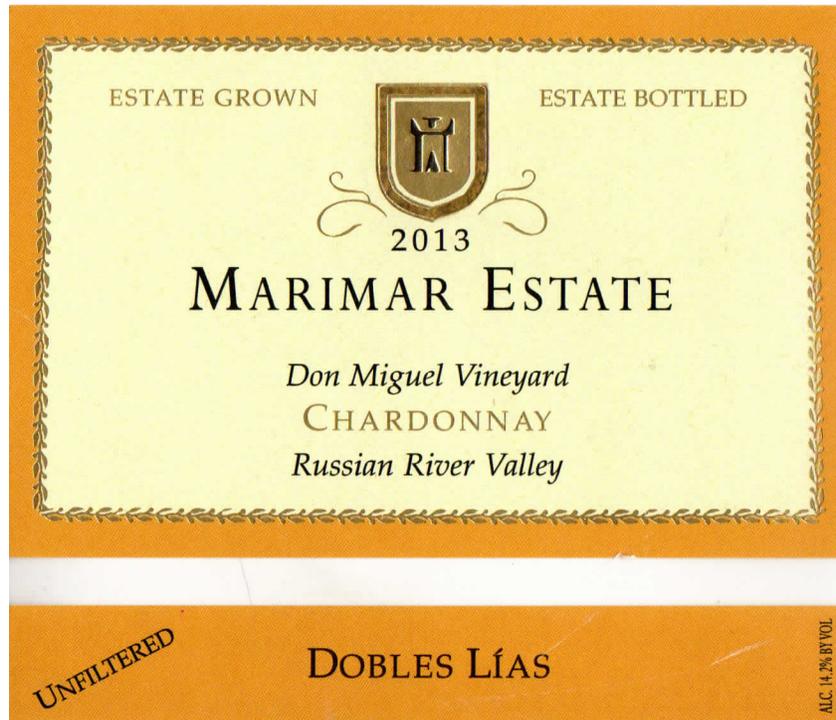




MARIMAR ESTATE  
VINEYARDS & WINERY



## 2013 “*Dobles Lías*” Chardonnay, Don Miguel Vineyard *Estate Grown, Estate Bottled*

### Why “*Dobles Lías*”?

*Dobles Lías* (**Doh**-bles **Lee**-as) means 'double lees' in Spanish and it refers to the extended lees contact used for this small bottling of our Chardonnay. Lees are essentially the yeasts that remain at the bottom of the barrel after finishing the primary fermentation. Extended lees contact, a traditional Burgundian technique used in conjunction with barrel fermentation, adds richness (texture) and complexity as the yeast cells break down (yeast autolysis), releasing amino acids. Lees stirring (*bâtonnage*) is done periodically to contribute complexity.

### The Vinification

The grapes were harvested September 25 to October 2, whole-cluster pressed and barrel fermented. Lees were stirred through the malolactic fermentation. In May 2013 we set aside six barrels for the future *Dobles Lías*. When bottling the 2013 Chardonnay, we took the lees from the barrels being bottled and added them to the selected six barrels. After giving the wine just the right amount of oak aging, in March 2014 we transferred the wine to stainless steel “casks”, where it remained on its 'double lees' until bottled, unfiltered, in April, 2015— so total aging *sur lie* (on the lees) was 17 months.

### The Clones and the Barrels

The clones selected for this bottling were 64% See, 21% Rued, and 15% Spring Mountain. The French oak barrels were coopered by Damy from the forest of Allier: 30% new oak and 70% one-year old.

### Tasting Notes

The 2013 vintage of *Dobles Lías* shows the classic intense, rich character of this bottling — expansive, vibrant nose and great balance between the oak and fruit, with creamy mouthfeel and scents of apple pie, custard and tapioca pudding contributed by the lees, harmonizing with notes of coconut and hazelnut from the elegant oak. It is round and plush, with a long finish that promises a long life. I would recommend serving it at 48-50° F for maximum enjoyment.

151 cases produced (in 9L units)

Suggested California Retail: \$57

Marimar Torres  
Founder & Proprietor