



2013 “*Earthquake Block*” Pinot Noir, Don Miguel Vineyard *Estate Grown, Estate Bottled*

Why “*Earthquake*” Block?

Back in the winter of 1995, as we were getting ready to plant this block, a huge storm created a deep ravine in the sloping hill where the future vineyard was already staked. The next morning the sight was frightening — it looked like an earthquake had hit the block! After that, we never referred to it by any other name.

Our *Earthquake Block* is planted with the Pommard clone, which consistently gives us a wine that harmonizes deep color, intensity and concentration with suppleness and elegance. The block is situated on a slope at the top of the Don Miguel Vineyard, with ideal row orientation that ensures perfect ripening.

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 on September 6 - 7, destemmed, and fermented in small stainless steel tanks. The wine was then aged in premium French oak barrels, 40% new, coopered by Remond and Rousseau from the forest of Bertranges. After 10 months of oak aging the wine was bottled, unfinned and unfiltered, in August 2014.

Tasting Notes

The classic fruit from the Pommard clone shows notes of plums, pomegranate and wild fruits. Great structure on the palate, vibrant in the middle; the tasty oak adds a touch of peat, mocha and forest floor. The firm tannins and solid structure, integrating richness and good acidity, promise a very long life. I would recommend serving it at cellar temperature, between 58-60° F.

365 cases produced (in 9L units)

Marimar Torres
Founder & Proprietor

Suggested California Retail: \$60