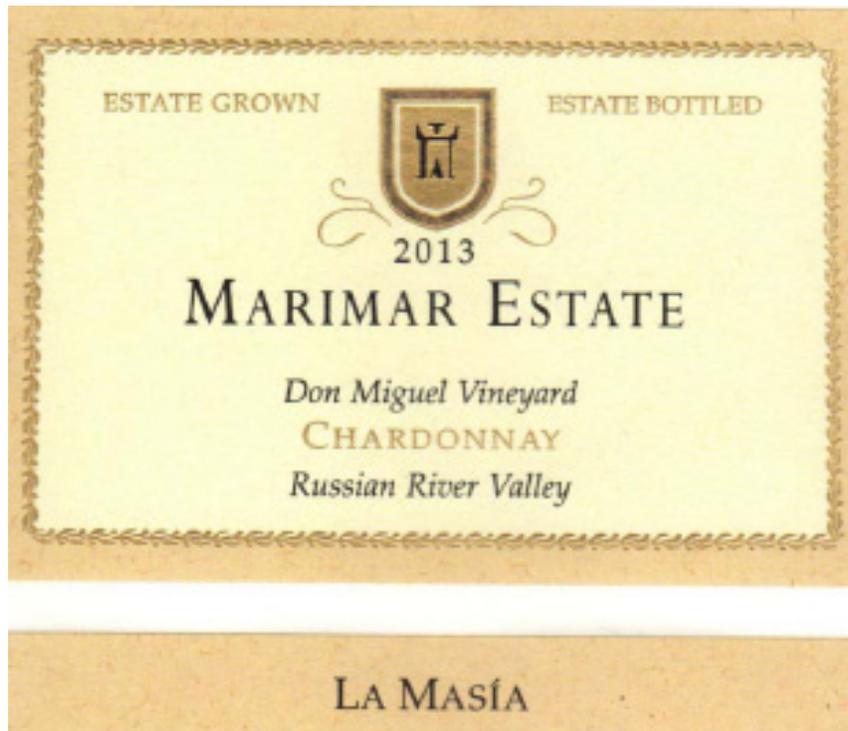




MARIMAR ESTATE
VINEYARDS & WINERY



2013 “La Masía” Chardonnay, Don Miguel Vineyard *Estate Grown, Estate Bottled*

Why “La Masía”?

I named this bottling after the Spanish name for The Farmhouse, since our winery is designed to resemble a classic Catalan farmhouse.

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 September 24 - October 1, then gently whole-cluster pressed and barrel fermented in premium French oak barrels, 40% new from the forest of Allier, coopered by Marchive, Rousseau, Damy, and Dargaud & Jaegle. After undergoing 100% malolactic fermentation, the wine was aged on its lees for seven months and bottled in May 2014.

The Clones

The vineyard’s 30 acres of Chardonnay are planted with three different clones. The blend of clones in the 2013 vintage is 53% See, 31% Spring Mountain, and 16% Rued.

Tasting Notes

The nose is intense and complex, reminiscent of stone fruit and papaya. On the palate it is savory and round, with notes of lemon meringue and a touch of vanilla from the elegant oak. The finish lingers on and the wine's great balance promises long aging potential, although it is delightful to drink right now. I would recommend serving it at 46°- 48° F.

Marimar Torres
Founder & Proprietor

1434 cases produced (in 9L units)

Suggested California Retail: \$35