



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

Why “La Masía”?

La Masía means *The Farmhouse* in Catalonia, my home region, and our winery is designed to resemble a classic Catalan farmhouse. My family has grown grapes in Spain since the 17th century and our philosophy has always been to produce a wine as an extension of farming the vineyard.

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 3 - 18, hand sorted, destemmed and fermented in small stainless steel tanks. The wine was aged in premium French oak barrels, 36% new, coopered by Remond, Rousseau and Marchive from the forests of Bertranges, Allier and Central France. It was bottled, unfiltered and unfiltered, in August 2014.

The Clones

The various clones planted in the vineyard’s 30 acres of Pinot Noir yield wines with complex layers of flavors. The blend of clones in this vintage is 54% Swan, 41% Pommard, 3% Dijon 115, and 2% Dijon 667.

Tasting Notes

This vintage displays classic Russian River/Green Valley: luscious, vibrant nose of black cherry and ripe red fruits like Santa Rosa plums, with background notes of orange peel and clove. The firm, rich tannins promise a long life. I would recommend serving this wine at cellar temperature, between 58-60° F.

1,986 cases produced (in 9L units)

Marimar Torres
Founder & Proprietor

Suggested California Retail: \$49