



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

Why “Stony Block”?

Planted with the Dijon 115 clone in 1997, this 3-acre block sits at the southernmost end of our Don Miguel Vineyard and has the highest elevation, over 500 feet. The many rocks we found in the soil inspired the name of this parcel, which provides some of the most graceful and elegant fruit on the estate. It has a personality quite different from the rest of the vineyard, a unique soil profile (Sebastopol series, vs. Goldridge) and steep, sloping terrain.

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 September 2013 and after minimal crushing, they were vinified in small stainless steel tanks, with no whole clusters. The wine was aged in premium French oak barrels, 36% new, coopered by Remond from the forest of Bertranges. After 10 months of aging the wine was bottled, unfiltered and unfiltered, in August 2014.

Tasting Notes

This vintage displays a very elegant nose, reminiscent of orange peel, pomegranate and clove, plus a classic hint of violets or rose petals. The aromas and the notes of earth and peat that are characteristic of this bottling suggest the trademark of a *premier cru* from Burgundy. The mouthfeel is elegant and complex, ample but soft, integrated and balanced, with supple yet firm tannins that predict a long aging potential.

Marimar Torres
Founder & Proprietor

102 cases produced (in 9L units)

Suggested California Retail: \$59