



## 2013 Tempranillo, Don Miguel Vineyard *Estate Grown, Estate Bottled*

### Why Tempranillo?

This is recognized as the finest red variety indigenous to Spain and comes out after a decade of experimenting with it in our vineyard. We have found in the Green Valley both the ideal site and planting system to see it thrive, just like it does in the cool areas of Ribera del Duero and High Rioja of Northern Spain.

### 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. It is planted in '*vaso*' or head trained, which is the classic vine training system of the best Tempranillos grown in Spain; the fruit zone is circular around the head of the vine and the canopy creates an 'umbrella' shape over the fruit that results in dappled light.

### The Vinification

The grapes were harvested October 8, hand sorted, destemmed and fermented in small stainless steel tanks. The wine was aged in premium French oak barrels, 66% new, coopered by Magreñán from the forest of Vosges. It was bottled, unfiltered and unfiltered, in August 2014.

### Tasting Notes

The nose exhibits the vibrant fruit of blackberries and cassis that are classic of the best Spanish bottlings, with notes of roasted coffee from the elegant oak plus a background reminiscent of aromatic herbs like sage and lavender. On the palate, round and savory, there is a rich background of game and roasted meats. Round and balanced, the mouthfeel is long and promises a long life. I would recommend serving this wine at cellar temperature, between 58-60° F.

**Marimar Torres**  
**Founder & Proprietor**

75 cases produced (in 9L units)

Suggested California Retail: \$49