



2014 "Bonita's Hill" Chardonnay, Don Miguel Vineyard *Estate Grown, Estate Bottled*

Why "Bonita's Hill"?

This selection of a few special barrels is named after my youngest English Springer Spaniel, Bonita, who loves to run up and down the rolling hill where these vines are planted. It is a selection of the See clone from a block that always gives us grapes with a very distinctive personality, so we decided to age and bottle it separately.

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. 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 5, whole-cluster pressed and barrel fermented with our native proprietary yeast in 40% new French oak, medium-plus toast, coopered by Damy and Rousseau from the forests of Allier and central France. The wine went through 100% malolactic fermentation, aged on its lees and was bottled, unfiltered, in April 2015.

Tasting Notes

This vintage displays a classic varietal nose, with notes of hazelnut and coconut, plus some vanilla contributed partly by the lees contact. The palate is intense, long, concentrated, savory and rich, just kissed by the toasty oak and with flavors reminiscent of apple pie. I would recommend serving it at 46-48° F with elegant seafood dishes, white meats — and a good shellfish Paella!

247 cases produced (in 9L units)

Suggested California Retail: \$49

Marimar Torres
Founder & Proprietor