



2014 “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 5 - 24, then gently whole-cluster pressed and barrel fermented in premium French oak barrels, 34% new, from the forest of Allier, coopered by Rousseau and Damy from the center of France. After undergoing 100% malolactic fermentation, the wine was aged on its lees for seven months and bottled in June 2015.

The Clones

The vineyard’s 30 acres of Chardonnay are planted with three different clones. The blend of clones in the 2014 vintage is 49% See, 30% Rued and 21% Spring Mountain.

Tasting Notes

Intense nose of peach and stone fruit; very aromatic and floral, with notes of jasmine. The palate is concentrated and creamy, reminiscent of baked apple, with a nice oak frame and great balance between the acidity and the richness. The finish lingers on and promises a long aging potential, although it is delightful to drink right now. I would recommend serving it at 46°- 48° F.

Marimar Torres
Founder & Proprietor

2336 cases produced (in 9L units)

Suggested California Retail: \$39