



## 2014 “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 August 30 - September 7, hand-sorted, destemmed and fermented in small stainless steel tanks. The wine was aged in premium French oak barrels, 40% new, coopered by Remond, Rousseau, and Marchive from the forests of Bertranges, Allier, and Central France. It was bottled, unfiltered and unfiltered, in August 2015.

### 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 34% Swan, 34% Pommard, 23% Dijon 115 and 9% Dijon 667.

### Tasting Notes

Bright cherry color and intense nose of raspberries, saffras, rose hip, clove and cinnamon, classic of the Russian River/Green Valley fruit. The palate is well balanced, with length and weight, reminiscent of pomegranate and orange peel. The ample tannins promise a long life. I would recommend serving this wine at cellar temperature, between 58-60° F.

2,810 cases produced (in 9L units)

**Marimar Torres**  
Founder & Proprietor

Suggested California Retail: \$49