



## 2014 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 September 20, hand sorted, destemmed and fermented in small stainless steel tanks. The wine was aged in premium French oak barrels, 56% new, coopered by Magreñán from the forest of Vosges. It was bottled, unfined and unfiltered, in August 2015.

### Tasting Notes

Classic varietal aromas of ripe plums, strawberry and roasted coffee, with hints of and Indian spices, forest floor and leather from the elegant oak plus a background reminiscent of aromatic herbs like fennel. On the palate it is round and chewy, well balanced, with full body and firm tannins that promise a long life. I would recommend serving this wine at cellar temperature, between 58-60° F.

**Marimar Torres**  
Founder & Proprietor

108 cases produced (in 9L units)

Suggested California Retail: \$53