



2015 “*Dobles Lías*” Chardonnay, Don Miguel Vineyard *Estate Grown, Estate Bottled*

Why “*Dobles Lías*”?

Dobles Lías (**Doh**-bles **Lee**-as) means 'double lees' in Spanish and it refers to the extended lees contact used for this small bottling of our Chardonnay. Lees are essentially the yeasts that remain at the bottom of the barrel after finishing the primary fermentation. Extended lees contact, a traditional Burgundian technique used in conjunction with barrel fermentation, adds richness (texture) and complexity as the yeast cells break down (yeast autolysis), releasing amino acids. Lees stirring (*bâtonage*) is done periodically to contribute complexity.

The Vinification

The grapes were harvested August 31 to September 12, whole-cluster pressed and barrel fermented, using our own indigenous yeast. Lees were stirred through the malolactic fermentation. In July 2016 we set aside 11 barrels for the future *Dobles Lías*. When bottling the 2015 Chardonnay, we took the lees from the barrels being bottled and added them to the selected 10 barrels. After giving the wine 17 months of oak aging *sur lie* (on the lees) we bottled it, unfiltered, in April, 2017.

The Clones and the Barrels

The clones were 50% See, 30% Rued and 20% Spring Mountain. It was aged in premium French oak barrels, 50% one-year old and 50% two-year old, coopered by Damy and Remond from the forest of Allier, and Rousseau from Central France.

Tasting Notes

Beautiful golden color and enticing aromas of flan and lemon pudding, with notes of citrusy fruit. The palate is rich and creamy, with hints of hazelnut and perfectly integrated oak. The finish is long and lingering, promising a long life. I would recommend serving it at 48-50° F for maximum enjoyment.

238 cases produced (in 9L units)

Suggested California Retail: \$57

Marimar Torres
Founder & Proprietor