



2015 "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 philosophy has always been to produce a wine as an extension of farming the vineyard.

The Don Miguel Vineyard

Named after the late patriarch of the Torres family, this sustainable 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 19 - September 10, hand-sorted, destemmed and fermented using our own indigenous yeast in small stainless steel tanks. The wine was aged in premium French oak barrels, 33% new, coopered by Remond and Rousseau from the forests of Bertranges and Central France. It was bottled, unfined and unfiltered, in August 2016.

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 49% Swan, 26% Pommard, 22% Dijon 667 and 3% Dijon 115.

Tasting Notes

Deep, beautiful dark color and intense classic Russian River/Green Valley nose of black cherries and blueberries, even a hint of rose petals. The palate is elegant, with concentration and balance. The firm tannins promise a long life; this wine will continue to develop for another 10-15 years. I would recommend serving it at cellar temperature, between 58-60° F.

407 cases produced (in 9L units)

Marimar Torres Founder & Proprietor

Suggested California Retail: \$49