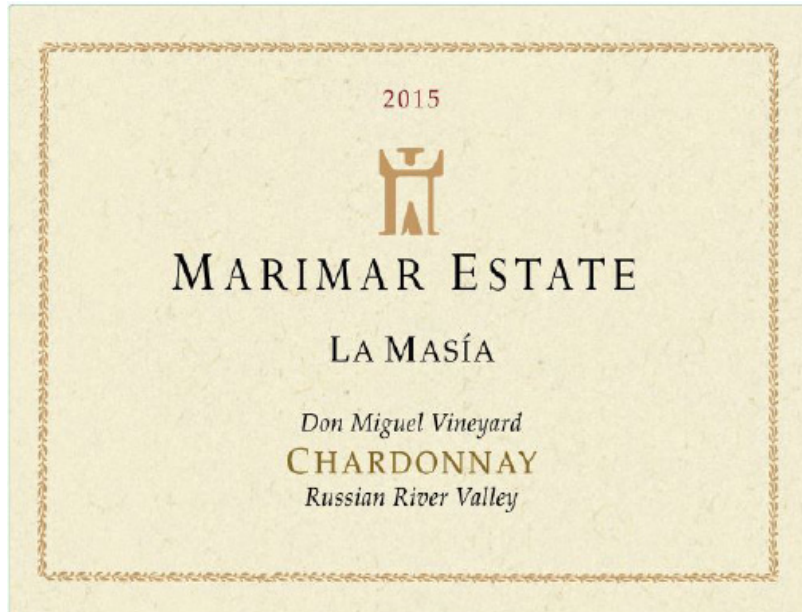




MARIMAR ESTATE
VINEYARDS & WINERY



2015 “La Masía” Chardonnay, 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 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 Valley, 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 22 - September 12, then gently whole-cluster pressed and barrel fermented in premium French oak barrels, 44% new, coopered by Damy from the forest of Allier and Rousseau from the center of France. After undergoing 100% malolactic fermentation, the wine was aged on its lees for eleven months and bottled in August 2016.

The Clones

The vineyard’s 30 acres of Chardonnay are planted with three different clones. The blend of clones in the 2015 vintage is 41% Rued, 38% Spring Mountain and 21% See.

Tasting Notes

Nice golden color and exuberant nose, with floral notes of apple blossoms, plus the classic green apple and some tropical hints of papaya. On the palate it is fresh and vibrant yet creamy and rich, with integrated oak and great balance. Delightful to drink right now but it will last for a long time. I would recommend serving it at 46° - 48° F.

Marimar Torres
Founder & Proprietor

852 cases produced (in 9L units)

Suggested California Retail: \$39