



2016 “Stony Block” Pinot Noir, Don Miguel Vineyard *Estate Grown, Estate Bottled*

Why “Stony Block”?

Planted with the Dijon 115 clone in 1997, this 3-acre block sits at the southernmost end of our Don Miguel Vineyard and has the highest elevation, over 500 feet. The many rocks we found in the soil inspired the name of this parcel, which provides some of the most graceful and elegant fruit on the estate. It has a personality quite different from the rest of the vineyard, a unique soil profile (Sebastopol series, vs. Goldridge) and steep, sloping terrain.

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. The European-style high density of over 2,000 vines per acre provides low yields and requires intensive labor; but the vines live longer and the grapes acquire better balance and greater concentration, as well as more elegance and finesse than with the traditional low density.

The Vinification

The grapes were harvested on September 1 and after minimal crushing, they were vinified in small stainless steel tanks, with no whole clusters, using our own indigenous yeast. The wine was aged in premium French oak barrels, 50% new, coopered by Remond and Marchive from the forest of Bertranges. After 10 months of aging the wine was bottled, unfiltered and unfiltered, in August 2017.

Tasting Notes

Deep aromas of orange peel and violets, harmonizing with the earthy notes of ground coffee and peat on the palate. The toasty oak is perfectly integrated and adds a note of sandalwood that rounds out the savory mouthfeel. The supple, plush tannins predict a long aging potential of at least 15-20 years. I would recommend serving this wine at cellar temperature, between 55-58° F.

Marimar Torres
Founder & Proprietor

100 cases produced (in 9L units)

Suggested California Retail: \$62