



*Estate Grown & Bottled*

## 2016 Albariño, Don Miguel Vineyard

*Estate Grown, Estate Bottled*

### Why Albariño?

Albariño has been known to produce outstanding wines in the cool, rainy climate of Galicia, in North West Spain. We first planted it in our Sonoma Coast vineyard, but that proved too cold for ripening even a cool-climate variety like this. After four years, we gave up and grafted the budwood from those vines onto our slightly warmer Russian River Valley estate. We are very excited that it is now thriving in the Don Miguel Vineyard!

### The Don Miguel Vineyard

Named after the late patriarch of the Torres family, this vineyard is located in the Green Valley — the coolest, foggiest region of the Russian River Valley, only ten miles from the Pacific. The Albariño is trained in a cordon style with alternating spurs (we call them alligator teeth), which adds width to the fruit zone and provides optimum air flow and light quality.

### The Vinification

The grapes were harvested September 9<sup>th</sup>, then gently whole-cluster pressed and fermented in stainless steel. After the primary fermentation, the wine went 100% through malolactic fermentation and was bottled in April 2017.

### Tasting Notes

Intense, classic aromas of citrus, lime and white peach, with floral overtones of honeysuckle and a minerality reminiscent of wet stones. Fresh, lively and mouthfilling, with bright acidity that follows through with an elegant, crisp finish. I would recommend serving it at 45°- 48° F with raw or grilled seafood (it's a classic with oysters and clams), smoked salmon, sushi and Asian cuisine — and for sure, with *tapas*!

**Marimar Torres**  
**Founder & Proprietor**

693 cases produced (all in 750-ml bottles)

Suggested California Retail: \$35