



2016 Chardonnay-Albariño, Don Miguel Vineyard

Estate Grown, Estate Bottled

The Don Miguel Vineyard

Named after the late patriarch of the Torres family, this sustainable vineyard is located in the Green Valley — the coolest, foggiest region of the Russian River Valley, only ten miles from the Pacific. Planted on a southeast-facing slope, in the European-style high density of over 2,000 vines/acre, the yields are low and labor is 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 Chardonnay grapes were harvested September 2 and the Albariño on September 9. They were gently whole-cluster pressed, fermented using our own indigenous yeast, and underwent 100% malolactic fermentation in stainless steel "barrels". The wine was aged on its lees and bottled in April 2017.

Tasting Notes

Albariño has been known to produce outstanding wines in the cool climate of Galicia, in northwest 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 4 years, we gave up and grafted the budwood from those vines onto our slightly less cold Russian River Valley estate. We are very excited that it seems to be thriving in our Don Miguel Vineyard!

The 40% Albariño blends beautifully with the Chardonnay, contributing aromas of peach, honeydew melon and floral notes of gardenia. On the palate the wine is fresh and bright, with flavors of lemon merengue and custard, and a minerality reminiscent of wet stones. The finish is long, rich and creamy. Its crisp acidity makes it an ideal companion for foods such as raw or grilled fish and shellfish, *tapas* and Asian cuisine. I would recommend serving it at 46°- 48° F.

137 cases produced (in 9L units)

Suggested California Retail: \$34

Marimar Torres
Founder & Proprietor