



2016 "Acero" Chardonnay, Don Miguel Vineyard *Estate Grown, Estate Bottled*

Why "Acero"?

Acero is the Spanish word for steel and it refers to the fact that this wine has never seen any oak. Especially selected for fruit intensity and aromatics, the grapes are fermented in stainless steel to capture the purity of the flavors. After completing malolactic fermentation, the wine is kept in the tank until bottling in early spring.

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, 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 Clones

The clones we used for this vintage of *Acero* are 68% See, 23% Rued and 9% Spring Mountain.

The Vinification

The grapes were harvested September 2 - 12, gently whole-cluster pressed and cold fermented, using our own indigenous yeast, in stainless steel tanks at 55 degrees F. After completing the primary fermentation, the wine went through 100% malolactic fermentation in the same tank. It was bottled in April 2017.

Tasting Notes

Engaging, intense aromas of Golden Delicious apple, classic of this wine, with refreshing notes of citrus and vibrant acidity. On the palate it is savory, with scents of fresh herbs like lemongrass in the summertime. The finish is long and creamy. Easy to drink and perfect with foods like tapas, seafood and light dishes. I would recommend serving it at 46-48 F.

1209 cases produced (in 9L units)

Marimar Torres
Founder & Proprietor

Suggested California Retail: \$32