



## 2017 Syrah-Tempranillo, Don Miguel Vineyard *Estate Grown, Estate Bottled*

### **The Organic Don Miguel Vineyard**

Named after the late patriarch of the Torres family, this organic 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 greater concentration and finesse, more elegant aromas, and better balance than with the traditional low density.

### **The Vinification**

The grapes were harvested on October 8, 2017. Each variety was vinified separately in small stainless steel tanks, after minimal crushing, with no whole clusters. The berries were "punched down" for gentle extraction of color and tannin. The wine was aged in premium French oak barrels, 33% new, coopered by Marsannay, Mercurey and Remond from the forest of Bertranges. It was bottled, unfined and unfiltered, in August 2017.

### **Tasting Notes**

Syrah has been known to produce outstanding wines in cool climates like Northern Rhône; and Tempranillo is the finest red variety indigenous to Spain, my home country. Both varieties seem to be thriving in the sandy loam soils and Pacific-influenced weather of our *terroir*.

This wine expresses well the grapes' character: Fragrant aromas of blueberry, roasted coffee and chocolate, so much praised by Syrah fans, blend harmoniously with notes of classic black pepper and spice. The mouthfeel is soft, with firm but supple tannins, and great balance that prolongs the lingering aftertaste.

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

154 cases produced (in 9L units)

**Suggested California Retail: \$45**