



2017 "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 88% See and 12% Rued.

The Vinification

The grapes were harvested September 2 - 3, 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 2018.

Tasting Notes

Engaging, intense aromas of honeysuckle, gardenia and Meyer Lemon, white peach and pie crust; perfect acid balance and refreshing minerality reminiscent of wet stones. On the palate it is seamless and silky, long and round. Easy to drink and perfect with foods like tapas, seafood and light dishes. I would recommend serving it at 46-48 F.

1210 cases produced (in 9L units)

Marrimar Torres
Founder & Proprietor

Suggested California Retail: \$34