



2017 “*Dobles Lías*” Chardonnay, Don Miguel Vineyard *Estate Grown, Estate Bottled*

Why “*Dobles Lías*”?

Dobles Lías (**Doh**-bles **Lee**-as) means 'double lees' in Spanish and it refers to the extended lees contact used for this small bottling of our Chardonnay. Lees are essentially the yeasts that remain at the bottom of the barrel after finishing the primary fermentation. Extended lees contact, a traditional Burgundian technique used in conjunction with barrel fermentation, adds richness (texture) and complexity as the yeast cells break down (yeast autolysis), releasing amino acids. Lees stirring (*bâtonage*) is done periodically to contribute complexity.

The Vinification

The grapes were harvested September 5-14, whole-cluster pressed and barrel fermented, using our own indigenous yeast. Lees were stirred through the malolactic fermentation. In July 2018 we set aside 3 barrels for the future *Dobles Lías*. When bottling the 2017 Chardonnay, we took the lees from the barrels being bottled and added them to the selected 3 barrels. After giving the wine 17 months of oak aging *sur lie* (on the lees) we bottled it, unfiltered, in April 2019.

The Clones and the Barrels

The clones were 1/3 See, 1/3 Rued and 1/3 Spring Mountain. It was aged in premium French oak barrels, 100% once used, coopered by Damy from the forest of Allier.

Tasting Notes

Complex nose, with attractive floral aromas of star jasmine, tapioca pudding, lemon flan and filberts, all beautifully harmonized. The palate is rich and mouth filling, soft and balanced, showing the presence of the double lees. The end is long and lingering, promising a long life. I would recommend serving it at 48-50° F for maximum enjoyment.

Marimar Torres
Founder & Proprietor

70 cases produced (in 9L units)

Suggested California Retail: \$54