



## 2020 Godello, Don Miguel Vineyard

*Estate Grown, Estate Bottled*

### **Why Godello?**

Godello has been producing outstanding wines in the Valdeorras region of Galicia, in Northwest Spain; the cool, rainy climate there reminded me of our own here in the Russian River valley — and it is indeed thriving in the Don Miguel Vineyard!

### **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. The Godello is trained in a cordon style with alternating spurs (we call them alligator teeth), which adds width to the fruit zone and provides optimum air flow and light.

### **The Vinification**

The grapes were harvested on September 1, gently whole-cluster pressed and fermented in stainless steel, with our own indigenous yeast. After the primary fermentation, the wine rested on the lees until bottled, in May 2021.

### **Tasting Notes**

We are very excited with our first release of this Spanish variety! On the nose it shows aromas of gardenia and guava, and the palate is savory, full and round. Great with food, I would recommend serving it at 45°- 48° F with raw or grilled seafood, smoked salmon, sushi and Asian cuisine — and for sure, with tapas!

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

**99 cases produced (all in 750-ml bottles)**

**Suggested California Retail: \$34**