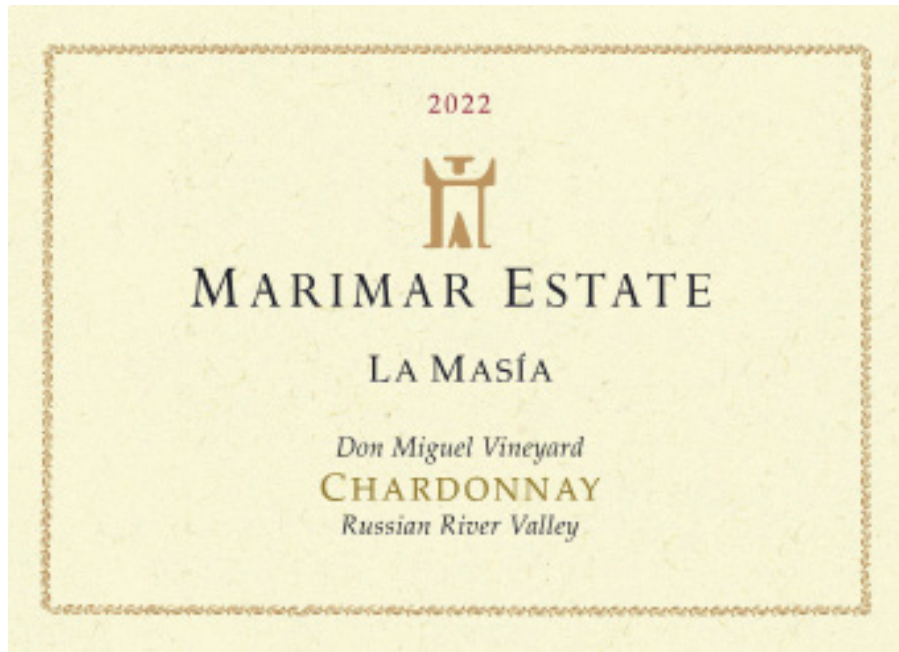




MARIMAR ESTATE
VINEYARDS & WINERY



2022 “La Masía” Chardonnay, Don Miguel Vineyard *Estate Grown, Estate Bottled*

Why “La Masía”?

La Masía means *The Farmhouse* in Catalonia, my home region, as our winery is designed to resemble a classic Catalan farmhouse. My family has grown grapes in Spain since the 17th century and our philosophy has always been to produce a wine as an extension of farming the 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. Planted in the European-style high density of over 2,000 vines/acre, the yields are low and labor is intensive; but the vines live longer and the grapes acquire better balance and greater concentration, as well as more elegance and finesse.

The Vinification

The grapes were harvested September 1 - 3, then gently whole-cluster pressed and barrel fermented, using our own indigenous yeast, in premium French oak barrels, 33% new, coopered by Damy from the forest of Allier. After undergoing 100% malolactic fermentation, the wine was aged on its lees for nine months and bottled in August 2023.

The Clones

The blend of clones in this vintage is 40% Spring Mountain, 37% See, and 23% Rued.

Tasting Notes

The three clones bestow the classic character of this wine: The See contributes apple flavors, the Rued the aromatic, floral nose, and the Spring Mountain adds a spicy note. The mouthfeel is fresh and savory, with good acidity and reminiscent of stone fruit like white peach and orchard fruits. The oak is nicely integrated, adding notes of vanilla and hazelnut. It is delightful to drink right now but it will continue to develop and last for at least 15 to 20 years. I would recommend serving it at 46°- 48° F.

Marimar Torres
Founder & Proprietor

867 cases produced (in 9L units)

Suggested California Retail: \$50