



2023 "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. The wine is then 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* were 88% See and 12% Spring Mountain.

The Vinification

The grapes were harvested September 1-2, gently whole-cluster pressed and cold fermented in stainless steel tanks at 55 degrees F. After completing the primary fermentation, the wine was kept in stainless steel until bottled in March 2023.

Tasting Notes

Fresh, floral aromas of white flowers and apple blossoms, with some citrus and stone fruits. On the palate it is savory and lively, with good acidity and refreshing minerality reminiscent of wet pebbles. Easy to drink and perfect with foods like tapas, seafood and lighter dishes. I would recommend serving it at 46-48°F.

Marimar Torres
Founder & Proprietor

648 cases produced (in 9L units)

Suggested California Retail: \$40