



## 2023 Chardonnay-Albariño, Don Miguel Vineyard

*Estate Grown, Estate Bottled*

### **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 on a southeast-facing slope, 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 Chardonnay grapes were harvested September 1-2 and the Albariño on September 11-13. They were gently whole-cluster pressed and cold fermented using indigenous yeast. The wine was aged on its lees and bottled in March 2023.

### **Tasting Notes**

Albariño has been known to produce outstanding wines in the region of Galicia, in northwest Spain. We first planted it in our Sonoma Coast vineyard, but that proved too cold for ripening even a cool-climate variety like this. After 4 years, we gave up and grafted the budwood from those vines onto our slightly less cold Russian River Valley estate. And we are very excited that it seems to be thriving in our Don Miguel Vineyard!

The 40% Albariño adds a fresh, floral character to the Chardonnay, contributing tropical aromas of papaya, peach and pineapple. On the palate the wine is lively, rich and bright, with good acidity and a minerality reminiscent of wet stones — but a bright note of California sunshine. It is an ideal companion for foods such as raw or grilled fish and shellfish, tapas and Asian cuisine. I would recommend serving it at 46°- 48° F.

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

**90 cases produced (in 9L units)**

**Suggested California Retail: \$44**