



*Estate Grown & Bottled*

## **2023 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 September 13 and gently whole-cluster pressed, then fermented 52% in stainless steel and 48% in a concrete egg vessel. After the primary fermentation, the wine is resting on its lees until bottling, in March 2023.

### **Tasting Notes**

Our third release of this Spanish variety displays complex, rich aromas of custard and lemon meringue, with savory notes of lemon and other citrusy fruits. On the palate it is long and round, with refreshing minerality and excellent acidity. 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**

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

**Suggested California Retail: \$46**