



2024 "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 and concrete egg to capture the purity of the flavors. The wine is then kept in the vessels 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 Valley, only ten miles from the Pacific. The Albariño 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 Clones

For this vintage of *Acero* we used 100% of the See clone.

The Vinification

The grapes were harvested September 5, gently whole-cluster pressed and cold fermented in an egg vessel, tanks and barrels, all of stainless steel, at 55 degrees F. After completing the primary fermentation, the wine was kept in stainless steel until bottled in March 2025.

Tasting Notes

The intense nose shows floral aromas reminiscent of white flowers like lilies and star jasmine, with the classic apple flavors that follow through on the palate. Fresh, crisp and lively, with good acidity and refreshing minerality reminiscent of wet pebbles, it is easy to drink and perfect with foods like tapas, seafood and light dishes. I would recommend serving it at 46-48°F.

Marimar Torres
Founder & Proprietor

1,779 cases produced (all in 750-ml bottles)
Suggested California Retail: \$42