



*Estate Grown & Bottled*

## 2024 Albariño, Don Miguel Vineyard

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### Why Albariño?

Albariño has been known to produce outstanding wines in the cool, rainy climate 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 four years, we gave up and grafted the budwood from those vines onto our slightly warmer Russian River Valley estate. We are very excited that it is now thriving in the Don Miguel Vineyard!

### 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 Vinification

The grapes were harvested September 20-21, gently whole-cluster pressed, and fermented 75% in stainless steel tanks and 25% concrete egg vessels. After the primary fermentation, the wine rested on its lees until bottled, in March 2025.

### Tasting Notes

Attractive aromas of stone fruit like white nectarines and citrusy notes of tangerine, somewhat reminiscent of sea breeze. On the palate it is mineral, round and savory – but also with a note of sunshine from California! 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**

**1249 cases produced (all in 750-ml bottles)**

**Suggested California Retail: \$42**