



2015 "Cristina" Pinot Noir, Don Miguel Vineyard Estate Grown, Estate Bottled

Why "Cristina"?

Named after my daughter, Cristina, this wine is a barrel selection from a unique blend of our Pinot Noir clones that we feel best represent the *terroir*, or personality, of the Don Miguel Vineyard and show the most potential for aging.

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 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 Vinification

The grapes were harvested August 31 - September 3. After fermentation, using our own indigenous yeast, the wine was aged for four months in new French barrels, coopered by Remond and Rousseau from the forest of Bertranges. In January the blend was assembled and the wine went to 50% new barrels, where it aged until bottled, unfined and unfiltered, in April 2017.

The Clones

The vineyard's 30 acres of Pinot Noir are planted with several clones, which yield wines with complex layers of flavors. The blend of clones in this vintage is 50% Pommard, 45% Swan and 4% Dijon 115.

Tasting Notes

This *Cristina* selection is a classic: blackberries, cassis and sandalwood in the nose, with a rich, seductive palate that is intense, savory, well balanced and with a great acid structure. The beautiful oak is nicely integrated with the fruit and firm tannins. It will continue to develop for at least another 15-20 years. I would recommend serving it at cellar temperature, between 58-60° F, and it will benefit from decanting.

255 cases produced (in 9L units)

Marimar Torres Founder & Proprietor

Suggested California Retail: \$74