



UNFILTERED

STONY BLOCK

2015 “Stony Block” Pinot Noir, Don Miguel Vineyard *Estate Grown, Estate Bottled*

Why “Stony Block”?

Planted with the Dijon 115 clone in 1997, this 3-acre block sits at the southernmost end of our Don Miguel Vineyard and has the highest elevation, over 500 feet. The many rocks we found in the soil inspired the name of this parcel, which provides some of the most graceful and elegant fruit on the estate. It has a personality quite different from the rest of the vineyard, a unique soil profile (Sebastopol series, vs. Goldridge) and steep, sloping terrain.

The Don Miguel Vineyard

Named after the late patriarch of the Torres family, this sustainable and biodynamic vineyard is located in the Green Valley – the coolest, foggiest region of the Russian River, 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 on August 21 and after minimal crushing, they were vinified in small stainless steel tanks, with no whole clusters. The wine was aged in premium French oak barrels, 43% new, coopered by Remond and Marchive from the forest of Bertranges. After 10 months of aging the wine was bottled, unfinned and unfiltered, in August 2016.

Tasting Notes

The nose shows aromas of violets and faded roses, classic of this unique parcel, in harmony with scents of cherry and strawberry. The toasty oak is perfectly integrated and adds a note of sandalwood that rounds out the savory mouthfeel. The supple, plush tannins predict a long aging potential. I would recommend serving this wine at cellar temperature, between 55-58° F.

Marimar Torres
Founder & Proprietor

175 cases produced (in 9L units)

Suggested California Retail: \$62