



2016 "La Masía" Pinot Noir, Don Miguel Vineyard Estate Grown, Estate Bottled

Why "La Masía"?

La Masía means *The Farmhouse* in Catalonia, my home region, and our winery is designed to resemble a classic Catalan farmhouse. My family has grown grapes in Spain since the 17th century and our philosophy has always been to produce a wine as an extension of farming the 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, only ten miles from the Pacific. Planted in the European-style high density of over 2,000 vines/acre, the yields are low and labor intensive; but the vines live longer and the grapes acquire better balance and greater concentration, as well as more elegance and finesse.

The Vinification

The grapes were harvested August 31 - September 5, hand-sorted, destemmed and fermented in small stainless steel tanks. The wine was aged in premium French oak barrels, 46% new, coopered by Remond, Rousseau and Marchive from the forests of Bertranges, Allier and Central France. It was bottled, unfined and unfiltered, in August 2017.

The Clones

The various clones planted in the vineyard's 30 acres of Pinot Noir yield wines with complex layers of flavors. The blend of clones in this vintage is 31% Dijon 667, 29% Pommard, 20% Dijon 115, and 20% Swan.

Tasting Notes

Luscious, vibrant nose of black cherry and ripe red fruits like Santa Rosa plums, with background notes of orange peel and clove. The firm, rich tannins promise a long life; this wine will continue to develop for another 10-15 years. I would recommend serving it at cellar temperature, between 58-60° F.

710 cases produced (in 9L units)

Marimar Torres Founder & Proprietor

Suggested California Retail: \$54