



2016 "Bonita's Hill" Chardonnay, Don Miguel Vineyard *Estate Grown, Estate Bottled*

Why "Bonita's Hill"?

This selection of a few special barrels is named after my English Springer Spaniel, Bonita, who loves to run up and down the rolling hill where these vines are planted. It is a selection of the See clone from a block that always gives us grapes with a very distinctive personality, so we decided to age and bottle it separately.

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 September 1-3, whole-cluster pressed and barrel fermented using our own indigenous yeast in 25% new French oak, medium-plus toast, coopered by Damy from the forest of Allier and Rousseau from Central France. The wine went through 100% malolactic fermentation, aged on its lees and was bottled, unfiltered, in August 2017.

Tasting Notes

The classic aromas from the See clone come up in the complex nose with hints of fresh apple, pear and coconut. On the palate the flavors are silky, rich, savory and creamy, with elegant notes of custard and marzipan. It is delightful right now but will age well for at least 15 to 20 years. I would recommend serving it at 46-48° F with elegant seafood dishes, white meats — and a good shellfish Paella!

189 cases produced (in 9L units)

Suggested California Retail: \$49

Marimar Torres
Founder & Proprietor