



2016 Syrah, Don Miguel Vineyard *Estate Grown, Estate Bottled*

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, 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 September 26th, hand sorted, destemmed and fermented in small stainless steel tanks. The wine was aged in premium French oak barrels, 30% new, coopered by Remond from the forest of Bertranges. It was bottled, unfiltered and unfiltered, in August 2017.

Tasting Notes

Syrah has been known to produce outstanding wines in cool regions like Northern Rhône, and we have found it to thrive in the sandy loam soils and Pacific-influenced weather of our Green Valley terroir.

This bottling displays the classic aromas of the variety: dark fruits like blackberries and blueberries, as well as spices like white pepper and sandalwood found in the top cool-climate wines, in perfect harmony with the intense, fleshy and earthy palate. The plush tannins, supple but firm, are perfectly integrated with the elegant oak, promising a long life – at least 10-15 years. I would recommend serving it at cellar temperature, between 58-60° F.

Marimar Torres
Founder & Proprietor

200 cases produced (in 9L units)

Suggested California Retail: \$53