



*Estate Grown & Bottled*

## 2017 Albariño, Don Miguel Vineyard

### **Why Albariño?**

Albariño has been known to produce outstanding wines in the cool, rainy climate of Galicia, in North West Spain. We first planted it in our Sonoma Coast vineyard, but that proved too cold for ripening even a cool-climate variety like this. After four years, we gave up and grafted the budwood from those vines onto our slightly warmer Russian River Valley estate. We are very excited that it is now thriving in the Don Miguel Vineyard!

### **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 Valley, only ten miles from the Pacific. The Albariño is trained in a cordon style with alternating spurs (we call them alligator teeth), which adds width to the fruit zone and provides optimum air flow and light quality.

### **The Vinification**

The grapes were harvested September 1-5, then gently whole-cluster pressed and fermented in stainless steel. After the primary fermentation, the wine went 100% through malolactic fermentation and was bottled in April 2018.

### **Tasting Notes**

Classic intense aromas of lime, apricot and stone fruit, with floral notes of star jasmine and a minerality reminiscent of wet stones, or crushed gravel. Fresh, lively and mouthfilling, with bright acidity that follows through with an elegant, crisp finish. I would recommend serving it at 45°- 48° F with raw or grilled seafood (it's a classic with oysters and clams), smoked salmon, sushi and Asian cuisine — and for sure, with tapas!

960 cases produced (in 9L Units)

**Marimar Torres**  
Founder & Proprietor

Suggested California Retail: \$34