



2017 "Cristina" Pinot Noir, Don Miguel Vineyard Estate Grown, Estate Bottled

Why "Cristina"?

Named after my only daughter, Cristina, this wine is a barrel selection from a unique blend of our Pinot Noir clones that we feel best represent the *terroir*, or personality, of the Don Miguel Vineyard and show the most potential for aging.

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 Valley, 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 August 31 - September 7. After fermentation, using our own indigenous yeast, the wine was aged for four months in new French barrels, coopered by Remond and Rousseau from the forest of Bertranges. In January the blend was assembled and the wine went to 40% new barrels, where it aged until bottled, unfined and unfiltered, in March 2019.

The Clones

The vineyard's 30 acres of Pinot Noir are planted with several clones, which yield wines with complex layers of flavors. The blend of clones in this vintage is 57% Swan, 34% Pommard and 9% Dijon 115.

Tasting Notes

Engaging aromas of black fruits, ripe cherries and a hint of pomegranate, with savory notes of bay leaf and anise. The palate is seductive, never ending, with great balance and silky tannins. Its complexity and nice acidity, perfectly integrated oak and fruit, augur a long life — at least another 15-20 years. I would recommend serving it at cellar temperature, between 58-60° F, and it will benefit from decanting.

280 cases produced (in 9L units)

Marimar Torres Founder & Proprietor

Suggested California Retail: \$78