



2017 Tempranillo, Don Miguel Vineyard

Estate Grown, Estate Bottled

Why Tempranillo?

This is recognized as the finest red variety indigenous to Spain and after a decade of experimenting with it in our vineyard, we are thrilled with the results. Our site is proving ideal for it to thrive, just like it does in the cool areas of Ribera del Duero and High Rioja of Northern Spain.

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. It is planted in '*vaso*' or head trained, which is the classic vine training system of the best Tempranillos grown in Spain; the fruit zone is circular around the head of the vine and the canopy creates an 'umbrella' shape over the fruit that results in dappled light.

The Vinification

The grapes were harvested October 2, hand sorted, destemmed and fermented in small stainless steel tanks, using our own indigenous yeast. The wine was aged in premium French oak barrels, 38% new, coopered by Magreñán from the forest of Vosges. It was bottled, unfiltered and unfiltered, in August 2018.

Tasting Notes

This vintage shows aromas of dark berries and plums, sage and cracked black pepper on the nose, while on the palate it is earthy, intense and complex, with notes of vanilla bean and roasted coffee perfectly integrated with the attractive fruit. Rich and mouthfilling, this wine promises a very long life — 15 to 20 years at least. I would recommend serving it at cellar temperature, between 58-60° F.

Marimar Torres
Founder & Proprietor

257 cases produced (in 9L units)

Suggested California Retail: \$64