



2018 "Acero" Chardonnay, Don Miguel Vineyard *Estate Grown, Estate Bottled*

Why "Acero"?

Acero is the Spanish word for steel and it refers to the fact that this wine has never seen any oak. Especially selected for fruit intensity and aromatics, the grapes are fermented in stainless steel to capture the purity of the flavors. After completing malolactic fermentation, the wine is kept in the tank until bottling in early spring.

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 Clones

The clones we used for this vintage of *Acero* are 87% See, 8% Rued and 5% Spring Mountain.

The Vinification

The grapes were harvested September 14 - October 4, gently whole-cluster pressed and cold fermented, using our own indigenous yeast, in stainless steel tanks at 55 degrees F. After completing the primary fermentation, the wine went through 100% malolactic fermentation in the same tank. It was bottled in March 2019.

Tasting Notes

Exuberant aromas of Gravenstein apple, classic of the See clone, with notes of lemon zest and orange blossom, perfect acid balance and refreshing minerality reminiscent of wet stones. On the palate it is creamy and rich, seamless and round. Easy to drink and perfect with foods like tapas, seafood and light dishes. I would recommend serving it at 46-48 F.

1402 cases produced (in 9L units)

Suggested California Retail: \$34

Marimar Torres
Founder & Proprietor