



Estate Grown & Bottled

2018 Chardonnay-Albariño, Don Miguel Vineyard

Estate Grown, Estate Bottled

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. Planted on a southeast-facing slope, in the European-style high density of over 2,000 vines/acre, the yields are low and labor is intensive; but the vines live longer and the grapes acquire better balance and greater concentration, as well as more elegance and finesse.

The Vinification

The Chardonnay grapes were harvested October 4 and the Albariño on September 12. They were gently whole-cluster pressed, fermented using our own indigenous yeast, and underwent 100% malolactic fermentation in stainless steel "barrels". The wine was aged on its lees and bottled in April 2019.

Tasting Notes

Albariño has been known to produce outstanding wines in the cool climate of Galicia, in northwest 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 4 years, we gave up and grafted the budwood from those vines onto our slightly less cold Russian River Valley estate. We are very excited that it seems to be thriving in our Don Miguel Vineyard!

The 40% Albariño combines beautifully with the Chardonnay, contributing the best of each variety: floral aromas of gardenia and jasmine, in harmony with aromas of tangerine, lemon merengue and custard. The palate displays bright fruit, with notes of minerality and classic crisp acidity — but with the sun of California. It is an ideal companion for foods such as raw or grilled fish and shellfish, *tapas* and Asian cuisine. I would recommend serving it at 46°- 48° F.

206 cases produced (in 9L units)

Marimar Torres
Founder & Proprietor

Suggested California Retail: \$36