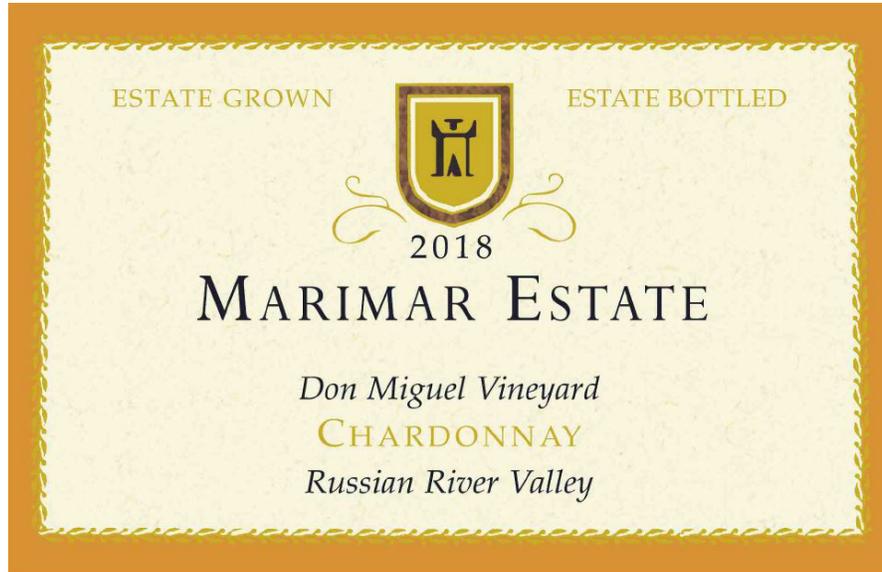




MARIMAR ESTATE
VINEYARDS & WINERY



UNFILTERED

DOBLES LÍAS

2018 “Dobles Lías” Chardonnay, Don Miguel Vineyard *Estate Grown, Estate Bottled*

Why “Dobles Lías”?

Dobles Lías (**Doh**-bles **Lee**-as) means 'double lees' in Spanish and it refers to the extended lees contact used for this small bottling of our Chardonnay. Lees are essentially the yeasts that remain at the bottom of the barrel after finishing the primary fermentation. Extended lees contact, a traditional Burgundian technique used in conjunction with barrel fermentation, adds richness (texture) and complexity as the yeast cells break down (yeast autolysis), releasing amino acids. Lees stirring (*bâtonage*) is done periodically to contribute complexity.

The Vinification

The grapes were harvested September 5-14, whole-cluster pressed and barrel fermented, using our own indigenous yeast. Lees were stirred through the malolactic fermentation. In July 2019 we set aside 3 barrels for the future *Dobles Lías*. When bottling the 2018 Chardonnay, we took the lees from the barrels being bottled and added them to the selected 3 barrels. After giving the wine 17 months of oak aging *sur lie* (on the lees) we bottled it, unfiltered, in April 2020.

The Clones and the Barrels

The clones were 33% See, 37% Rued and 30% Spring Mountain. It was aged in premium French oak barrels, 100% once used, coopered by Damy from the forest of Allier.

Tasting Notes

This special bottling shows intense aromas of baked apple and flan, vanilla and hazelnut, which follow through on the palate; the premium oak is well integrated with the fruit that follows through until the end. Long and complex, assertive and powerful, with a creamy finish that promises a long life -- 10 years at least. I would recommend serving it at 48-50° F for maximum enjoyment.

Marimar Torres
Founder & Proprietor

67 cases produced (in 9L units)

Suggested California Retail: \$58