



Estate Grown & Bottled

2019 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 September 17 and the Albariño on September 19 to October 2. They were gently whole-cluster pressed and fermented using our own indigenous yeast. The wine was aged on its lees and bottled in April 2020.

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. And we are very excited that it seems to be thriving in our Don Miguel Vineyard!

The 40% Albariño combines beautifully with the Chardonnay and the wine highlights the best of each variety: intense, rich aromas of lemon zest and lime, pear and yellow apple, plus floral notes of jasmine and white flowers. On the palate it is soft and easy to drink, with classic minerality and perfect acid balance — 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.

Marimar Torres
Founder & Proprietor

168 cases produced (in 9L units)

Suggested California Retail: \$ 36