



## 2017 “La Masía” Chardonnay, Don Miguel Vineyard *Estate Grown, Estate Bottled*

### Why “La Masía”?

La Masía means *The Farmhouse* in Catalonia, my home region, as our winery is designed to resemble a classic Catalan farmhouse. My family has grown grapes in Spain since the 17th century and our philosophy has always been to produce a wine as an extension of farming the vineyard.

### 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 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 grapes were harvested September 5 - 26, then gently whole-cluster pressed and barrel fermented, using our own indigenous yeast, in premium French oak barrels, 40% new; they were coopered by Damy from the forest of Allier and by Rousseau from the center of France. After undergoing 100% malolactic fermentation, the wine was aged on its lees for nine months and bottled in July 2018.

### The Clones

The vineyard’s 30 acres of Chardonnay are planted with three different clones. The blend of clones in the 2017 vintage is 39% See, 38% Rued, and 23% Spring Mountain.

### Tasting Notes

The intense nose is delicate and very focused, with aromas of star jasmine and white peach, nicely framed with the elegant oak that contributes notes of hazelnut. The palate is rich and savory yet crisp and mouthfilling, reminiscent of baked apple and lemon custard. The finish is long and perfectly balanced. I would recommend serving it at 46°- 48° F.

**Marimar Torres**  
**Founder & Proprietor**

**1832 cases produced (in 9L units)**

**Suggested California Retail: \$42**