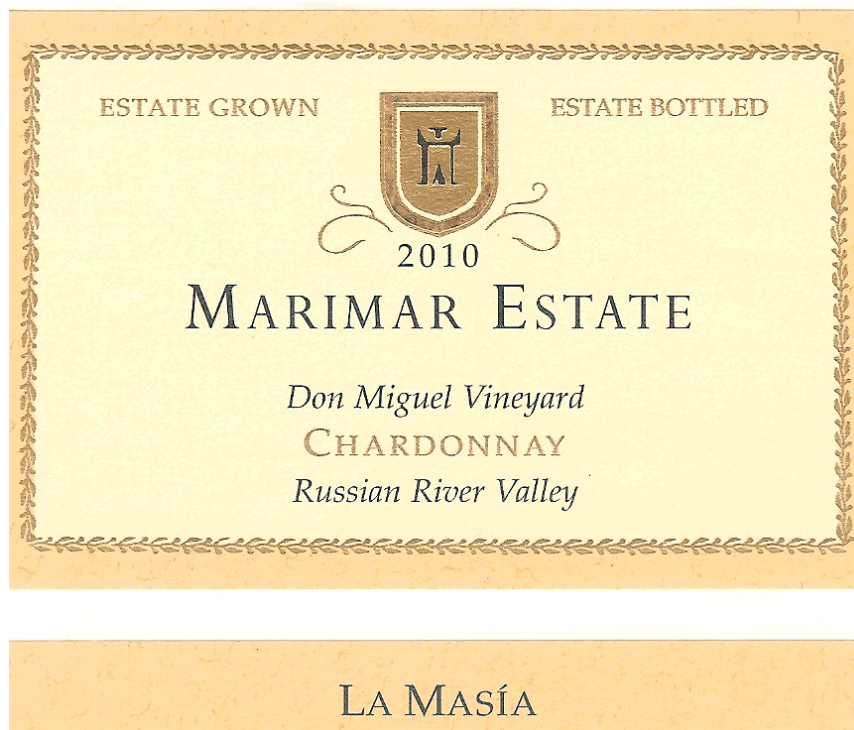




MARIMAR ESTATE
VINEYARDS & WINERY



2010 “La Masía” Chardonnay, Don Miguel Vineyard *Estate Grown, Estate Bottled*

The Organic Don Miguel Vineyard

Named after the late patriarch of the Torres family, this organic vineyard is located in the Green Valley — the coolest, foggiest region of the Russian River, only ten miles from the Pacific. I named this bottling after the Spanish name for The Farmhouse, since our winery is designed to resemble a classic Catalan farmhouse.

Planted in the European-style high density of over 2,000 vines/acre, the yields are low and labor 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 10-26, then gently whole-cluster pressed and barrel fermented in premium French oak. The barrels were 20% new oak from the forest of Allier, coopered by Rousseau, Damy, and Dargaud & Jaegle. After undergoing 100% malolactic fermentation, the wine was aged on its lees for ten months and bottled in August 2011.

The Clones

The vineyard’s 30 acres of Chardonnay are planted with three different clones. The blend of clones in the 2010 vintage is 61% See, 21% Rued and 18% Spring Mountain.

Tasting Notes

Complex nose with intense citrus and floral aromas of gardenia and honeysuckle, plus a minerality reminiscent of wet pebbles. A note of hazelnut and spice from the elegant oak carries through on the palate. Great balance and mouthfeel, with a lingering finish and long aging potential but delightful to drink right now.

3,446 cases produced (in 9L units)

Marimar Torres
Founder & Proprietor

Suggested California Retail: \$35