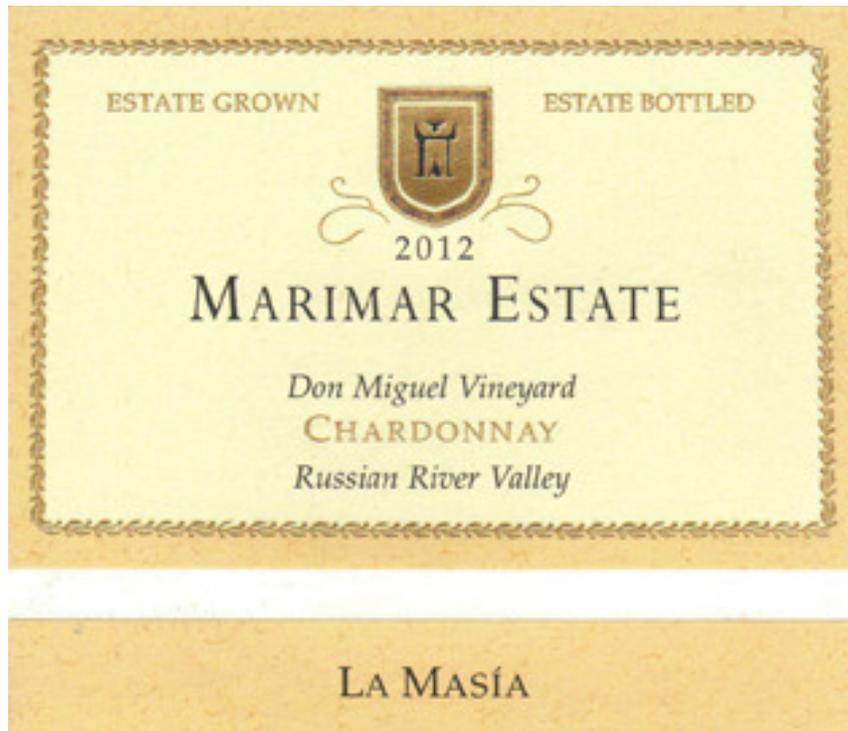




MARIMAR ESTATE
VINEYARDS & WINERY



2012 “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 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 29 - October 20, then gently whole-cluster pressed and barrel fermented in premium French oak barrels, 53% new from the forest of Allier, coopered by Marchive, Rousseau, Damy, and Dargaud & Jaegle. After undergoing 100% malolactic fermentation, the wine was aged on its lees for ten months and bottled in July 2013.

The Clones

The vineyard's 30 acres of Chardonnay are planted with three different clones. The blend of clones in the 2012 vintage is 42% See, 34% Spring Mountain, and 24% Rued.

Tasting Notes

Ripe, intense fruit on the nose reminiscent of white peach, with tropical notes of papaya and a floral hint of honeysuckle. The palate is mouthfilling, with well-integrated, elegant oak. The finish lingers on and the wine's great balance promises long aging potential, although it is delightful to drink right now. I would recommend serving it at 46°- 48° F.

566 cases produced (in 9L units)

Marimar Torres
Founder & Proprietor

Suggested California Retail: \$35