



2013 Albariño, Don Miguel Vineyard

Estate Grown, Estate Bottled

Why Albariño?

Albariño has been known to produce outstanding wines in the cool, rainy climate of Galicia, in North West 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 four years, we gave up and grafted the budwood from those vines onto our slightly warmer Russian River Valley estate. We are very excited that it seems to be thriving in the Don Miguel Vineyard!

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 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 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 24, then gently whole-cluster pressed and fermented in stainless steel; the wine did not go through malolactic after the primary fermentation. It was bottled in April 2014.

Tasting Notes

This is our fourth vintage of 100% Albariño and it displays the signature aromas of key lime and floral notes of honeysuckle with a minerality reminiscent of wet stones. The lively bright acidity brightens the palate and the finish is refreshing and crisp. I would I would recommend serving it at 45°- 48° F with foods like raw or grilled shellfish, smoked salmon, sushi and Asian cuisine — and for sure, with *tapas*!

Marimar Torres
Founder & Proprietor

492 cases produced (all in 750-ml bottles)

Suggested California Retail: \$32