



2015 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. It is trained in a cordon style with alternating spurs (we call them alligator teeth), which adds width to the fruit zone and provides optimum air flow and light quality.

The Vinification

The grapes were harvested September 1 and 4, then gently whole-cluster pressed and fermented in stainless steel. After the primary fermentation, the wine went 100% through malolactic fermentation and was bottled in April 2016.

Tasting Notes

This vintage of Albariño displays classic varietal aromas of Granny Smith apple, lime, white peach and tangerine, with light floral touches of jasmine. The lively, zesty palate shows a minerality reminiscent of wet stones and the sea breeze. I would recommend serving it at 45°- 48° F with raw or grilled seafood (it's a classic with oysters and clams), smoked salmon, sushi and Asian cuisine — and for sure, with *tapas*!

Marimar Torres
Founder & Proprietor

450 cases produced (all in 750-ml bottles)

Suggested California Retail: \$35