



2016 “Dobles Lías” Chardonnay, Don Miguel Vineyard *Estate Grown, Estate Bottled*

Why “Dobles Lías”?

Dobles Lías (**Doh**-bles **Lee**-as) means 'double lees' in Spanish and it refers to the extended lees contact used for this small bottling of our Chardonnay. Lees are essentially the yeasts that remain at the bottom of the barrel after finishing the primary fermentation. Extended lees contact, a traditional Burgundian technique used in conjunction with barrel fermentation, adds richness (texture) and complexity as the yeast cells break down (yeast autolysis), releasing amino acids. Lees stirring (bâtonage) is done periodically to contribute complexity.

The Vinification

The grapes were harvested September 5-12, whole-cluster pressed and barrel fermented, using our own indigenous yeast. Lees were stirred through the malolactic fermentation. In July 2017 we set aside 4 barrels for the future *Dobles Lías*. When bottling the 2016 Chardonnay, we took the lees from the barrels being bottled and added them to the selected 14 barrels. After giving the wine 17 months of oak aging *sur lie* (on the lees) we bottled it, unfiltered, in April 2018.

The Clones and the Barrels

The clones were 50% See and 50% Spring Mountain. It was aged in premium French oak barrels, 100% once used, coopered by Damy from the forest of Allier.

Tasting Notes

Complex, attractive nose of coconut and hazelnut, with scents of raspberries. The palate, creamy and mouth filling, shows the influence of the lees with notes of tapioca pudding and nutmeg in the end. Rich finish, long and lingering, promising a long life. I would recommend serving it at 48-50° F for maximum enjoyment.

Marimar Torres
Founder & Proprietor

92 cases produced (in 9L units)

Suggested California Retail: \$54