



2017 “Earthquake Block” Pinot Noir, Don Miguel Vineyard *Estate Grown, Estate Bottled*

Why “Earthquake” Block?

Back in the winter of 1995, as we were getting ready to plant this parcel, a huge storm created a deep ravine in the sloping hill where the future vineyard was already staked. The next morning the sight was frightening — it looked like an earthquake had hit the block! After that, we never referred to it by any other name.

This parcel is planted with the Pommard clone, which consistently gives us a wine that harmonizes deep color, intensity and concentration with suppleness and elegance. It is situated on a slope at the top of the Don Miguel Vineyard, with ideal row orientation that ensures perfect ripening.

The Don Miguel Vineyard

Named after the late patriarch of the Torres family, this vineyard is located in the Green Valley – the coolest, foggiest region of the Russian River Valley, only ten miles from the Pacific. The European-style high density of over 2,000 vines per acre produces low yields and requires intensive labor; but the vines live longer and the grapes acquire better balance and greater concentration, as well as more elegance and finesse than with the traditional low density.

The Vinification

The grapes were harvested September 5-7, destemmed, and fermented in small stainless steel tanks. The wine was then aged in premium French oak barrels, 50% new, coopered by Remond from the forest of Bertranges, and Rousseau and Marchive from Central France. After 10 months of oak aging the wine was bottled, unfiltered and unfiltered, in August 2018.

Tasting Notes

The classic, exuberant aromas of the Pommard clone are very present in this vintage: dark fruits like blackberries and black cherries, orange peel and violets, with a background of forest floor, leather and sandalwood. Smooth and savory on the palate, with bright acid, firm structure and well integrated, nicely framed oak. The long finish promises a life of at least 15-20 years. I would recommend serving it at cellar temperature, between 58-60° F.

247 cases produced (in 9L units)

Marimar Torres
Founder & Proprietor

Suggested California Retail: \$68