



2018 Syrah-Tempranillo, Don Miguel Vineyard *Estate Grown, Estate Bottled*

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, only ten miles from the Pacific. The European-style high density of over 2,000 vines per acre provides low yields and requires intensive labor; but the vines live longer and the grapes acquire greater concentration and finesse, more elegant aromas, and better balance than with the traditional low density.

The Vinification

The grapes were harvested on October 18. Each variety was vinified separately in small stainless steel tanks, after minimal crushing, with no whole clusters. The berries were punched down for gentle extraction of color and tannin. The wine was aged in premium French oak barrels, coopered by Rousseau and Remond from the forest of Bertranges. It was bottled, unfiltered and unfiltered, in August 2019.

Tasting Notes

Syrah has been known to produce outstanding wines in cool climates like Northern Rhône; and Tempranillo is the finest red variety indigenous to Spain, my home country. Both varieties seem to be thriving in the sandy loam soils and Pacific-influenced weather of our *terroir*.

This character of both varieties is expressed well in this wine: engaging aromas of dark fruits like blackberries, blueberries and plums, reminiscent of the Tempranillo, with notes of cracked black pepper, spice and roasted coffee, classic of the Syrah variety. The palate shows good structure and lots of fruit, with a soft mouthfeel and firm but supple tannins that promise a long life — 10 to 15 years for sure.

Marimar Torres
Founder & Proprietor

96 cases produced (in 9L units)

Suggested California Retail: \$66