



2018 “*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, planted with the Pommard clone, gives us a wine that harmonizes deep color, intensity and concentration with suppleness and elegance. Situated on a slope at the top of the vineyard, its ideal row orientation 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 9-11, 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, unfined and unfiltered, in August 2019.

Tasting Notes

Rich and intense on the nose, this vintage shows attractive aromas of plums, orange peel and faded roses, with some spice reminiscent of clove from the well integrated oak. Firm and elegant on the palate, with full mouthfeel and concentrated tannin structure. The long finish promises a life of at least 15-20 years. I would recommend serving it at cellar temperature, between 58-60° F, and it will benefit from decanting.

Marimar Torres
Founder & Proprietor

148 cases produced (in 9L units)

Suggested California Retail: \$76