



## **2019 "Bonita's Hill" Chardonnay, Don Miguel Vineyard** *Estate Grown, Estate Bottled*

### **Why "Bonita's Hill"?**

This selection of a few special barrels is named after my English Springer Spaniel, Bonita, who loves to run up and down the rolling hill where these vines are planted. It is a selection of the See clone from a block that always gives us grapes with a very distinctive personality, so we decided to age and bottle it separately.

### **The Don Miguel Vineyard**

Named after the late patriarch of the Torres family, this sustainable vineyard is located in the Green Valley — the coolest, foggiest region of the Russian River, only ten miles from the Pacific. Planted in the European-style high density of over 2,000 vines/acre, the yields are low and labor intensive; 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 system.

### **The Vinification**

The grapes, 100% from the See clone, were harvested on September 23, whole-cluster pressed and barrel fermented using our own indigenous yeast, in premium 50% new French oak barrels, coopered by Rousseau from Center of France. The wine went through 100% malolactic fermentation, aged on its lees and was bottled, unfiltered, in June 2020.

### **Tasting Notes**

The color is gold and the nose is elegant and bright, with vanilla and toasty notes from the well integrated oak. On the palate it is creamy and rich, with good acidity and notes of yellow apple, classic of the See clone, plus traces of hazelnut and lemon meringue. Delightful right now but will age well for at least 15 to 20 years. I would recommend serving it at 46-48° F with elegant seafood dishes, white meats — and a good shellfish Paella!

**Marimar Torres**  
**Founder & President**

**98 cases produced (in 9L units)**

**Suggested California Retail: \$56**