



2021 Godello, Don Miguel Vineyard

Estate Grown, Estate Bottled

Why Godello?

Godello has been producing outstanding wines in the Valdeorras region of Galicia, in Northwest Spain; the cool, rainy climate there reminded me of our own here in the Russian River valley — and it is indeed thriving in the Don Miguel Vineyard!

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 Valley, only ten miles from the Pacific. The Godello is trained in a cordon style with alternating spurs (we call them alligator teeth), which adds width to the fruit zone and provides optimum air flow and light.

The Vinification

The grapes were harvested September 20 and gently whole-cluster pressed, then fermented 54% in stainless steel and 46% in a concrete egg vessel. After the primary fermentation, the wine rested on its lees until bottled, in May 2022.

Tasting Notes

Our second release of this Spanish variety shows engaging aromas of tangerine, orchard fruits like pear and apple, and a classic floral note reminiscent of gardenias. On the palate it is savory, with refreshing minerality and great texture. Excellent with food, I would recommend serving it at 45°- 48° F with raw or grilled seafood, smoked salmon, sushi and Asian cuisine — and for sure, with tapas!

Marimar Torres
Founder & Proprietor

368 cases produced (all in 750-ml

bottles) Suggested California Retail: \$44