



2019 Syrah, 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 better balance and greater concentration, as well as more elegance and finesse than with the traditional low density.

The Vinification

The grapes were harvested October 11th, hand sorted, destemmed and fermented in small stainless steel tanks. The wine was aged in premium French oak barrels, 13% new, coopered by Mercurey from the forest of the Center of France. It was bottled, unfined and unfiltered, in August 2020.

Tasting Notes

Syrah has been known to produce outstanding wines in cool regions like Northern Rhône, and we have found it to thrive in the sandy loam soils and Pacific-influenced weather of our Green Valley terroir.

This vintage shows classic dark fruit aromas, like blackberries and blueberries, with notes of white pepper and leather, also typical of the variety. On the palate it is soft and plush, with refined tannins and integrated oak reminiscent of the great Syrahs produced in Cotes du Rhone. The wine promises a long life – at least 10-15 years. I would recommend serving it at cellar temperature, between 58-60° F.

Marimar Torres Vintner & Proprietor

348 cases produced (in 9L units)

Suggested California Retail: \$58