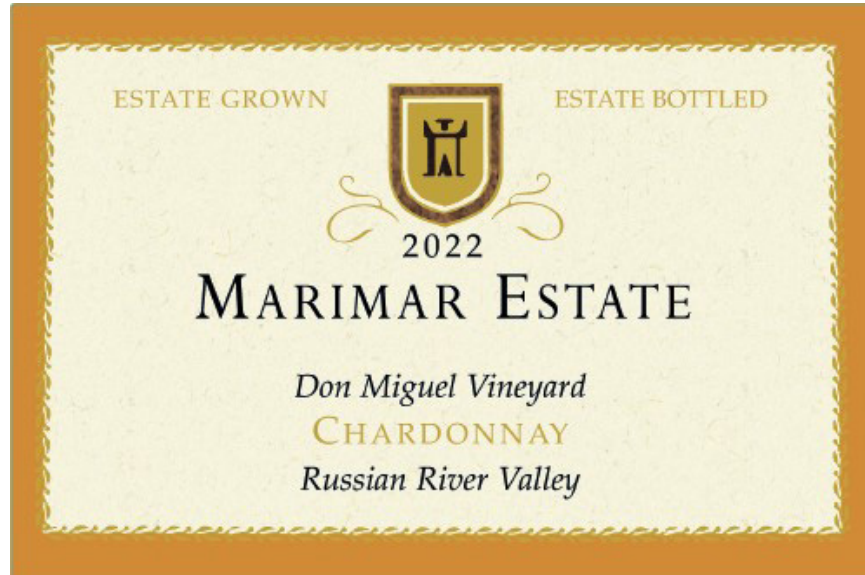




MARIMAR ESTATE  
VINEYARDS & WINERY



## 2022 “*Dobles Lías*” Chardonnay, Don Miguel Vineyard *Estate Grown, Estate Bottled*

### Why “*Dobles Lías*”?

*Dobles Lías* (**Doh**-bles **Lee**-as) means 'double lees' in Spanish and it refers to the extended lees contact used for this small bottling of our Chardonnay. Lees are essentially the yeasts that remain at the bottom of the barrel after finishing the primary fermentation. Extended lees contact, a traditional Burgundian technique used in conjunction with barrel fermentation, adds richness (texture) and complexity as the yeast cells break down (yeast autolysis), releasing amino acids. Lees stirring (*bâtonage*) is done periodically to contribute complexity.

### The Vinification

The grapes were harvested September 1-6, whole-cluster pressed and barrel fermented, using our own indigenous yeast. Lees were stirred through the malolactic fermentation. In July 2023 we set aside 5 barrels for the future *Dobles Lías*. When bottling the 2022 Chardonnay, we took the lees from the barrels being bottled and added them to the selected barrels. After giving the wine 17 months of oak aging *sur lie* (on the lees) we bottled it, unfiltered, in March 2024.

### The Clones and the Barrels

The clones were 40% Spring Mountain, 37% See, and 23% Rued. It was aged in premium French oak barrels, 33% new, coopered by Damy from the forest of Allier.

### Tasting Notes

Beautiful nose reminiscent of baked apple, pie crust, merengue and honey, with some primary fruit like fresh apple and a floral component as well. On the palate it is complex and creamy, with a lingering finish that promises a long life -- 10 years at least. I would recommend serving it at 48-50° F for maximum enjoyment.

**Marimar Torres**  
**Founder & Proprietor**

120 cases produced (in 9L units)

Suggested California Retail: \$64