



2023 "Acero" Chardonnay, Don Miguel Vineyard *Estate Grown, Estate Bottled*

Why "Acero"?

Acero is the Spanish word for steel and it refers to the fact that this wine has never seen any oak. Especially selected for fruit intensity and aromatics, the grapes are fermented in stainless steel to capture the purity of the flavors. The wine is then kept in the tank until bottling in early spring.

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 Clones

The clones we used for this vintage of *Acero* were 68% See, 22% Rued and 12% Spring Mountain.

The Vinification

The grapes were harvested October 11-13, gently whole-cluster pressed and cold fermented in stainless steel tanks at 55 degrees F. After completing the primary fermentation, the wine was kept in stainless steel until bottled in March 2024.

Tasting Notes

Aromatic, perfumed nose reminiscent of white flowers, jasmine, gardenia and apple blossoms. The palate is long, round and full-flavored, with balanced acidity and citrus flavors, scents of white peach and orchard fruits like apple and pear. Easy to drink and perfect with foods like tapas, seafood and lighter dishes. I would recommend serving it at 46-48°F.

Marimar Torres
Vintner & Proprietor

1,383 cases produced (in 9L units)

Suggested California Retail: \$38