



Estate Grown & Bottled

2023 Albariño, Don Miguel Vineyard *Estate Grown, Estate Bottled*

Why Albariño?

Albariño has been known to produce outstanding wines in the cool, rainy climate of Galicia, in Northwest Spain. We first planted it in our Sonoma Coast vineyard, but that proved too cold for ripening even a cool-climate variety like this. After four years, we gave up and grafted the budwood from those vines onto our slightly warmer Russian River Valley estate. We are very excited that it is now thriving in the Don Miguel Vineyard!

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 Valley, only ten miles from the Pacific. The Albariño vines are 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 October 6 - 20, gently whole-cluster pressed and fermented in stainless steel tanks and concrete egg vessels. After the primary fermentation, the wine rested on its lees until bottled, in March 2024.

Tasting Notes

Classic floral nose reminiscent of honeysuckle, apple blossoms and white flowers, with notes of tropical fruits like passion-fruit and guava. The palate is refreshing and lively, with bright acidity and zesty flavors of lemon, apple and pear, clean and mineral – but also with a note of sunshine from California! 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
Vintner & Proprietor

699 cases produced (all in 750-ml bottles)

Suggested California Retail: \$34