



## 2023 Chardonnay-Albariño, Don Miguel Vineyard

*Estate Grown, Estate Bottled*

### **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. Planted on a southeast-facing slope, in the European-style high density of over 2,000 vines/acre, the yields are low and labor is intensive; but the vines live longer and the grapes acquire better balance and greater concentration, as well as more elegance and finesse.

Albariño has been known to produce outstanding wines in the region 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 4 years, we gave up and grafted the budwood from those vines onto our slightly less cold Russian River Valley estate. And we are very excited that it seems to be thriving in our Don Miguel Vineyard!

### **The Vinification**

The Chardonnay grapes were harvested October 11-13 and the Albariño on October 6 and 26. They were gently whole-cluster pressed and cold fermented. The wine was aged on its lees and bottled in March 2024.

### **Tasting Notes**

The 40% Albariño contributes freshness and florality to the complexity of the Chardonnay, resulting in a unique and full-flavored wine with notes of orange blossom, nectarine and peach. The mouthfeel is soft and refreshing, citrusy and with a minerality reminiscent of wet stones — but a bright note of California sunshine. It is an ideal companion for foods such as raw or grilled fish and shellfish, tapas and Asian cuisine. I would recommend serving it at 46°- 48° F.

**Marimar Torres**  
**Vintner & Proprietor**

**212 cases produced (all in 750-ml bottles)**

**Suggested California Retail: \$42**