



Estate Grown & Bottled

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

Why Godello?

Godello has been producing outstanding wines in the Valdeorras region of Galicia, in Northwest Spain; the cool, rainy climate there reminded me of our own here in the Russian River Valley — and it is indeed thriving in the Don Miguel Vineyard!

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. The Godello is 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 19 and gently whole-cluster pressed, then fermented in concrete egg vessels. After the primary fermentation, the wine rested on its lees until bottling, in March 2024.

Tasting Notes

This vintage shows round, full-flavored aromas reminiscent of grapefruit, lemon-lime and orange peel, with balanced acidity and fresh minerality. The palate is intense, with good texture, lots of layers of complexity, full mouthfeel and persistent finish. Great with food, 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

398 cases produced (in 9L units)

Suggested California Retail: \$44