

# 2016 "La Masía" Pinot Noir, Don Miguel Vineyard Estate Grown, Estate Bottled

## Why?

La Masía means The Farmhouse in Catalonia, my home region, and our winery is designed to resemble a classic Catalan farmhouse. My family has grown grapes in Spain since the 17th century and our philosophy has always been to produce a wine as an extension of farming the vineyard.

### The Vineyard 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, only ten miles from the Pacific. Planted in the European-style high density of over 2,000 vines/acre, the yields are low and labor intensive; but the vines live longer and the grapes acquire better balance and greater concentration, as well as more elegance and finesse.

### The Vinification

The grapes were harvested August 31 - September 5, hand-sorted, destemmed and fermented in small stainless steel tanks. The wine was aged in premium French oak barrels, 46% new, coopered by Remond, Rousseau and Marchive from the forests of Bertranges, Allier and Central France. It was bottled, unfined and unfiltered, in August 2017.

### The Clones

The various clones planted in the vineyard's 30 acres of Pinot Noir yield wines with complex layers of flavors. The blend of clones in this vintage is 31% Dijon 667, 29% Pommard, 20% Dijon 115, and 20% Swan.

### **Tating Notes**

Luscious, vibrant nose of black cherry and ripe red fruits like Santa Rosa plums, with background notes of orange peel and clove. The firm, rich tannins promise a long life; this wine will continue to develop for another 10-15 years. I would recommend serving it at cellar temperature, between 58-60° F.

710 cases produced (in 9L units) Suggested California Retail: \$49 Marimar Torres Founder & Proprietor