



2018 "La Masia" Chardonnay, Don Miguel Vineyard *Estate Grown, Estate Bottled*

Why ?

La Masia means The Farmhouse in Catalonia, my home región, as 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 extensión of farming the vineyard.

The Vineyard Don Miguel

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 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.

The Vinification

The grapes were harvested September 25 - October 4, then gently whole-cluster pressed and barrel fermented, using our own indigenous yeast, in premium French oak barrels, 31% new; they were coopered by Damy from the forest of Allier and by Rousseau from the center of France. After undergoing 100% malolactic fermentation, the wine was aged on its lees for nine months and bottled in August 2019.

The Clones

The vineyard's 30 acres of Chardonnay are planted with three different clones. The blend of clones in the 2018 vintage is 42% See, 40% Rued, and 18% Spring Mountain.

Tasting Notes

This vintage is lush and complex, rich and silky, with bright Green Valley acidity and intense aromas of apple, creme brulee and brioche. The palate is nicely framed by elegant oak, which contributes notes of hazelnut and anise. The finish is long and perfectly balanced. It is delightful to drink right now but will last for at least 15 to 20 years. I would recommend serving it at 46°- 48° F.

2,844 cases produced (in 9L units)
Suggested California Retail: \$42

Marimar Torres
Founder & Proprietor