



2017 "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

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 8, hand-sorted, destemmed and fermented in small stainless steel tanks, using our own indigenous yeast. The wine was aged in premium French oak barrels, 32% new, coopered by Remond and Marchive from the forests of Bertranges and Central France. It was bottled, unfined and unfiltered, in August 2018.

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 40% Swan, 22% Pommard, 20% Dijon 115, and 18% Dijon 667.

Tasting Notes

Deep, fragrant nose of black cherry and raspberry, with savory notes of clove and orange peel. Smooth, long and elegant; the well integrated oak and silky tannins promise a long life. It will continue to develop for another 10-15 years, maybe more. I would recommend serving it at cellar temperature, between 58-60° F.

Production: 1324 cases produced (in 9L units) Suggested California Retail: \$ 49 Marimar Torres Founder & Proprietor