

# MARIMAR TORRES



Named after the late patriarch of the Torres family, it is located in the Russian River/Green Valley, one of Sonoma County's coolest growing regions; its proximity to the Pacific Ocean provides an extended growing season and allows the grapes to develop slowly to full density. In the European style, the vineyard is planted with 2000 vines per acre - about four times the traditional density in California - on phylloxera-resistant rootstocks, and the vines are trained very close to the ground on an open vertical trellis. With high density, yields are low and labor is intensive but the vines live longer and produce grapes with greater concentration of flavors, more refined and elegant aromas, and better balance.

Nestled in the rolling hills of western Sonoma County, the Russian River Valley appellation is a perfect microclimate for growing Chardonnay and Pinot Noir. Only 10 miles (16Km) from the Pacific Ocean and 50 miles (80 Km) north of San Francisco, the site is influenced by the sea's cooling breezes and drifting fog. That is why Marimar Torres selected this privileged location to "export" the Torres family legacy of fine wines to California.

Marimar Torres moved to California in 1975 and began planting the vineyard in 1986. Today there are 30 acres planted with Chardonnay and another 30 acres with Pinot Noir. The wines are made entirely from estate-grown grapes.

## CHARDONNAY

### *"Don Miguel"*

REGION: Russian River Valley, California

WINEMAKER: Marimar Torres

VINEYARD SIZE: 30 acres

GRAPE TYPE: 100% Chardonnay

COLOR: Straw yellow

BOUQUET: Intense fragrant aromas of green apple, melon, and lemon blossoms, plus a touch of lychee nut and spice.

TASTE: Soft and creamy with the well-integrated oak adding a touch of toffee and butterscotch.

BARREL AGEING: 9 Months in French oak

RECOMMENDED DISHES: An accompaniment to pork, lobster dishes and savory fowl.

CASES PRODUCED: 9,880

SERVE: 60° F (15° C)

