



*Estate Grown & Bottled*

## **2024 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. Our 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 September 21 and gently whole-cluster pressed, then fermented 55% in stainless steel and 45% in concrete egg vessels. After the primary fermentation, the wine rested on its lees until bottling, in March 2025.

### **Tasting Notes**

This is our fourth release of this Spanish variety and we are delighted at how it has adapted to our soil and climate. On the nose it shows intense aromas of lemon verbena and citrus zest, with herbal notes of lavender and hints of almonds. The palate is intense and mouth filling, round and flinty, with refreshing minerality and excellent acidity. 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**  
**Founder & Vintner**

**473 cases produced (in 9L units)**

**Suggested California Retail: \$46**