



## 2024 “La Masía” Chardonnay, Don Miguel Vineyard *Estate Grown, Estate Bottled*

### Why “La Masía”?

La Masía means *The Farmhouse* in Catalonia, my home region, 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 extension of farming the 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. 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 11-14, then gently whole-cluster pressed and barrel fermented, using our own indigenous yeast, in premium French oak barrels, 30% new, coopered by Damy and Rousseau from the forest of Allier. After undergoing 100% malolactic fermentation, the wine was aged on its lees for nine months and bottled in August 2025.

### The Clones

The blend of clones in this vintage is 48% Rued, 28% See, and 24% Spring Mountain.

### Tasting Notes

Our three clones impart the classic character of this wine: Rued the tropical notes of mango, kiwi and lichee; See the fresh apple and pear; and Spring Mountain the tangerine, peach and white flowers. On the palate it is aromatic and engaging, with lively bright acidity. The well integrated oak compliments the fruit and contributes notes of vanilla bean and hazelnut. Balanced, long and easy to drink, it is delightful right now but it will continue to develop and last for at least 15 to 20 years. I would recommend serving it at 46°- 48° F.

**Marimar Torres**  
**Founder & Proprietor**

**1348 cases produced (in 9L units)**

**Suggested California Retail: \$54**