

# Mi Sueno

W I N E R Y

— 2013 —  
**NAPA VALLEY SYRAH**

Rolando began producing Syrah for his own personal enjoyment and has since proven that this varietal can flourish in the Napa Valley. His Syrah is a fusion of the beloved Rhone style with Napa personality.

## STARTING IN THE **VINEYARD**

2013 proved to be an excellent year in Napa Valley. It was slightly warmer than 2012, resulting in an overall earlier growing season. Lower than normal rainfall paired with moderate spring weather brought early bud break and bloom. Sunny skies throughout the summer months led to early veraison and harvest. Warm daytime temperatures followed by cool nights prior to harvest produced evenly ripened fruit with ideal hang time.

## TO THE **CELLAR**

Our Syrah has deep and dark flavors that are accentuated by elegant vanilla and spice from the French oak barrels. Over the 20 months of aging, the tannins soften and create a luscious body.

## IN YOUR **GLASS**

Our Napa Valley Syrah opens with an abundance of dark chocolate, with nuances of plum, licorice, sage, rosemary, and vanilla. This wine features a velvety mid-palate with beautifully rich flavors of dark cherry, fig, cocoa, nutmeg, and black pepper. Amazing aging potential will allow this Syrah to be cellared for many years to come.

## ON YOUR **TABLE**

Syrah's most classic pairing is its best: roasted lamb. The darker notes suggest black olives, fennel, and roasted potatoes on the side. Or, throw a fiesta and fry some carnitas top with roasted peppers.



**Vintage** 2013

**Varietal** 100% Syrah

**Appellation** Coombsville

**Vineyard** Cortese Vineyard

**Oak** 55% new French oak

**Aging** 20 months

**Alcohol** 14.5%

**Production** 165 cases