

Mi Sueño

W I N E R Y

2014

SONOMA MOUNTAIN CHARDONNAY

This small-production Chardonnay comes from a hillside vineyard that is a true treasure. The Wente clone vines were planted almost 40 years ago and produce Chardonnay with a remarkably rich body.

STARTING IN THE VINEYARD

The 2014 vintage is being hailed for its excellent quality and depth of flavor. It was an early harvest, with many winegrowers starting and ending a full two weeks ahead of the normal harvest schedule. With perfect weather and an abundant crop despite the drought, the good fortune of this season resulted in an amazing vintage.

TO THE CELLAR

Do not let the citrusy crispness fool you - this is still a serious Chardonnay. Fermented with native yeast and aged for 10 months in French oak, this 100% malolactic wine has an unbelievable texture.

IN YOUR GLASS

This light golden Sonoma Mountain Chardonnay leads with aromas of pineapple, lemon zest, caramelized apple, and toasted hazelnuts. The palate opens with vibrant acidity and an abundance of peach, green apple, mandarin, cured lime, and tropical fruit flavors, which carry through a lusciously creamy finish with notes of apricot and caramel.

ON YOUR TABLE

Sit down to a bowl of ceviche or a fatty piece of grilled swordfish to complement the citrus and light fruit of this wine. For a heartier match, try roasted chicken or pair with a ripe Brie.



Vintage 2014

Varietal 100% Chardonnay

Appellation Sonoma Mountain

Vineyard Pugash

Oak 60% new French oak

Aging 10 months

Alcohol 14.5%

Production 147 cases