

# Mi Sueño

W I N E R Y

2015

## EL LLANO RED BLEND

A playful experiment after an abundant harvest in 2002 gave birth to this unique blend. The name pays homage to Rolando's birthplace of El Llano, Michoacán, Mexico and his grandparents.

### STARTING IN THE VINEYARD

The 2015 vintage started out with an unseasonably warm late winter and spring, which led to early bud-break. In May, a cold snap caused the fruit to set unevenly. To achieve our standard of quality, fruit was sorted berry by berry to ensure we picked and crushed only the best quality grapes.

### TO THE CELLAR

A blend of Cabernet Sauvignon, Malbec, and Syrah, the grapes are chosen from three of our estate vineyards located in Coombsville, Oak Knoll, and Mt Veeder. Twenty-two months of aging in 40% new French oak, and 10% new American oak, creates an approachable, balanced, and elegant wine.

### IN YOUR GLASS

El Llano seduces the senses with rich aromas of dark fruit, clove, black pepper, cassis, and dried fig, with floral whispers of violets and dried rose, followed by dusty earth, tobacco leaf, and bittersweet chocolate. A rich round entry of black dried fruit – cassis, boysenberry, blackberry – with a kiss of bittersweet chocolate leads on the palate. Vanilla bean and sweet oak nuances follow through to a firm, well-balanced, and long, finish. Enjoy now or up to 15 years.

### ON YOUR TABLE

Pair with a hearty dish of St Louis-style ribs. For an elevated dish, try duck breast with a red wine raspberry sauce. Manchego, made from sheep's milk in the La Mancha region of Spain, would make an excellent cheese pairing.



**Vintage** 2015

**Varietal** 65% Cabernet Sauvignon, 24% Syrah, 8% Malbec, 3% Petit Verdot

**Appellation** Napa Valley

**Oak** 50% new French oak

**Aging** 22 months

**Alcohol** 14.5%