

Mi Sueño

W I N E R Y

2016

LA CHOLE RED WINE

Named in honor of my Father and our ancestral hometown in Michoacán, Mexico, "La Chole" is a blend of Malbec, Syrah and a touch of Cabernet Sauvignon.

STARTING IN THE VINEYARD

Napa Valley's "sweet spot," fruit from the Oak Knoll AVA ripens slowly, maintaining freshness and aromatic lift, while developing a soft mouthfeel with balanced alcohol and acidity. The Coombsville AVA lends soft but significant tannins, which provide excellent structure and mouthfeel, along with underlying layers of earth and mineral flavors. Approachable yet, sophisticated and layered.

TO THE CELLAR

Once the grapes are destemmed, they are fermented in chilled steel tanks to preserve the fresh fruit and juicy flavors. This blend owes its rich elegance to 20 months of aging in 20% American oak and 30% new French oak. Although enjoyable upon release, this age-worthy wine will benefit from 8-10 years of cellaring.

IN YOUR GLASS

Harmony in a glass, the bouquet has wisps of vanilla and caramel with ripe red fruits, violets, dried roses, white pepper, espresso, and coffee. Silky and elegant on the palate, the well-balanced flavors of black cherry, dried fig, and ripe plums, along with a kiss of oak, seamlessly integrate and carry through to the lingering finish.

ON YOUR TABLE

Try pairing with pasta Bolognese. Or, for the vegetarian, grilled Portobello mushrooms in a red wine sauce. For a cheese course, serve Grana Padano, a cow's-milk cheese.



Vintage 2016

Varietal Malbec, Syrah,
Cabernet Sauvignon

Appellation Napa Valley

Vineyard Oak Knoll and
Coombsville

Oak 20% American oak
30% new French Oak

Aging 20 Months

Alcohol 14.5%