

Mi Sueño

W I N E R Y

2016

LOS CARNEROS CHARDONNAY

This is the wine that started it all back in 1997. True to its inaugural style, this wine is the perfect hybrid of Burgundy elegance and rich Napa personality.

STARTING IN THE VINEYARD

Influenced by the cooling effect of the Pacific Ocean and a combination of summer fog, warm days, and a long growing season, conditions in the Carneros region are ideal for growing Chardonnay. El Niño rains at the start of 2016 alleviated drought conditions and helped produce vigorous vines. Our Tierra Blanca vineyard is planted to 2 Dijon and 1 Wente Chardonnay clones, lending additional complexity to the finished wine.

TO THE CELLAR

This Burgundian-style Chardonnay owes its rich elegance to a wild yeast fermentation, and 18 months of aging in 30% new French oak, with regular battonage for the first 6 months. This stirring of the lees and a secondary 100% malolactic fermentation lends a plush texture to the wine.

IN YOUR GLASS

A platinum-hued color begins the experience and follows with aromas of guava, white peach, lemon zest and wet stone. The flavor echoes the nose and reveals additional flavors of pineapple, lemon custard and green apple delivered with a mouthwatering, bright acidity. The finish reveals a luscious, well-integrated sweet kiss of oak. Enjoy now or up to 8 years.

ON YOUR TABLE

Halibut with mango salsa or ceviche tostadas would be a great match to our Carneros Chardonnay. For a lighter course, pair with an arugula, fig, and goat cheese salad.



Vintage 2016

Varietal Chardonnay

Appellation Los Carneros

Vineyard Tierra Blanca

Oak 30% new French oak

Aging 18 Months

Alcohol 14.5%

Production 295 cases