

Mi Sueño

W I N E R Y

2016

NAPA VALLEY TEMPRANILLO

A passion project of Rolando's, our Tempranillo is a tribute to the Tempranillo wines you often partake of on a local's table in the Rioja region of Spain. Known as their noble grape it has a similar taste profile to both Sangiovese and Cabernet Sauvignon.

STARTING IN THE VINEYARD

The 2016 vintage was a cooler season without the normal high temperatures, which provided longer hang time for the grapes to develop, resulting in wines with aromatic intensity and nuance. The 2016 Tempranillo shows a dark flavor profile but with softer curves and textural depth.

TO THE CELLAR

Rolando treats this wine just like Cabernet in the cellar. As much tannin and structure as possible is extracted before the wine is aged for 20 months to refine the texture and balance the body.

IN YOUR GLASS

A deep ruby red wine that possesses aromas of cherry, cranberry, pomegranate with hints of flowers and wet bricks. A big, bold entry coats the mouth and grips the palate with flavors matching the aromas adding a beautiful oak integration the intertwines with the fruit through the finish.

ON YOUR TABLE

Tempranillo pairs with a variety of dishes due to its earthy and savory notes. Try tomato-based sauce dishes such as lasagna or St Louis style ribs. It is also an ideal companion to Mexican food.



Vintage 2016

Varietal Tempranillo

Appellation Napa Valley

Vineyard Rancho Chimiles

Oak 65% new French

Aging 20 months

Alcohol 14.5%