



# Mi Sueno

W I N E R Y

2016

## RUSSIAN RIVER PINOT NOIR

Rolando is passionate that the Russian River Valley provides one of the world's best micro-climates for Pinot Noir. The cool climate allows for a long growing season resulting in rich and concentrated grapes.

### STARTING IN THE VINEYARD

The 2016 growing season began early with budbreak in February. Moderate weather prevailed throughout the summer allowing for a long growing season, nurturing the grapes slowly and evenly toward ripeness. With cooler weather in August, the grapes had several weeks longer of hangtime which led to full, concentrated berries.

### TO THE CELLAR

Once the grapes are destemmed they are fermented in chilled steel tanks to preserve the fresh fruit and rich flavors. Remarkable color and ripe tannins come from 25 days of skin contact followed by natural fermentation; this wine is unfiltered and unfined, bringing you all that Mother Nature can express.

### IN YOUR GLASS

Deep ruby in color, this Old World-style wine has complex aromas of dried fruits, red cherry, cranberry, pomegranate, wet dirt and stone, along with hints of chocolate, mocha and coffee. Upon entry, experience rich and mouthwatering flavors of ripe red fruit, white chocolate, and cedar followed by an exceptionally long and persistent finish.

### ON YOUR TABLE

Pair with an earthy dish such as mushroom risotto, or try honey-lime baked salmon with mango and black bean salsa. For the vegetarian, a Portobello mushroom sandwich is a perfect match. Moderately flavored cheeses such as Gruyere, aged cheddar, or Gouda present a beautiful finale to your meal.

**Vintage** 2016

**Varietal** 100% Pinot Noir

**Appellation** Russian River

**Vineyard** Castiglioni

**Oak** 50% new French oak

**Aging** 15 months

**Alcohol** 14.5%