



Mi Sueno

W I N E R Y

2016

NAPA VALLEY SYRAH

Rolando began producing Syrah for his own personal enjoyment and has proven that it can flourish in the Napa Valley. He creates his Syrah as a marriage of the beloved Rhone style with a touch of Napa personality.

STARTING IN THE VINEYARD

Mother Nature was generous and mild in 2016, gracing Napa Valley with a near-perfect growing season. Moderate weather throughout July and August was followed by slightly warmer temperatures as harvest inched closer, bringing the grapes to optimum ripeness before being hand-harvested in mid-October.

TO THE CELLAR

We aged this Syrah for 20 months in 50% new French oak to soften the tannins, create complexity, and add depth to the wine's generous body. The barrels also impart intriguing vanilla and spice attributes to complement the intense dark fruit characteristics.

IN YOUR GLASS

We often describe our Syrah as "bursting with personality," and the 2016 vintage is no exception. Dense and earthy with black plums, rich forest berries, and hints of vanilla and white pepper, this bold wine is like fireworks in your mouth. Full-bodied and firmly structured, the flavors and finish seem to unfold endlessly.

ON YOUR TABLE

This wine pairs well with rich, hearty meats such as braised lamb shanks or sweet and spicy baby back ribs. For a cheese course, try Abbaye de Belloc, a sheeps milk cheese with a mild, nutty flavor.

Vintage 2016

Varietal 100% Syrah

Appellation Coombsville

Vineyard Cortese Vineyard

Oak 50% new French oak

Aging 20 months

Alcohol 14.5%

Production 294 cases