

# Mi Sueño

W I N E R Y

2016

## SONOMA MOUNTAIN CHARDONNAY

After a year hiatus, this small-production Chardonnay from a hillside vineyard planted by the Pugash family 40 years ago returns. These old Wente clone vines produce miniscule quantities of exceptionally-flavored grapes that yield a delicious wine of great balance.

### STARTING IN THE VINEYARD

The 2016 vintage saw a return to normal levels of production in our vineyards after the grape scarcity of 2015. The summer was very temperate, ensuring that the grapes received plenty of hangtime to develop the vivid fruit flavors and retain the crisp acidity for which our Sonoma Mountain Chardonnay is known.

### TO THE CELLAR

The juice was fermented with active yeasts and aged for 18 months in 60% new French oak. It underwent full malolactic fermentation, which balances the wines inherent acidity and lends a luscious texture on the palate. Delicious now and will age 8-10 years with proper storage.

### IN YOUR GLASS

This Chardonnay dazzles with a light gold color and beckons with aromas of green apple, lemon zest, apricot jam and florals of honeysuckle and jasmine. On the palate, enjoy mouthwatering acidity and rich, round, flavors of lemon custard, pineapple upside down cake, guava, papaya, and a slightly creamy sweet oak finish.

### ON YOUR TABLE

Pair with roast chicken and summer vegetables, or crispy fish tacos with a garlic lime crema. For a lighter option, enjoy a King Crab salad with creamy avocado dressing.



**Varietal** 100% Chardonnay

**Appellation** Sonoma Mountain

**Vineyard** Pugash

**Oak** 60% new French oak

**Aging** 18 months

**Alcohol** 14.5%

**Production** 154 cases