Mi Sueño
WINERY

—— 2017 ——

SONOMA MOUNTAIN CHARDONNAY

This small-production Chardonnay from a hillside vineyard planted by the Pugash family 40 years ago produces miniscule quantities of exceptionally-flavored grapes that yield a delicious wine of great balance.

STARTING IN THE
VINEYARD

Record-breaking winter rainfall kicked off the season, filling the water table to capacity and replenishing soils. A mild spring brought bud break at the normal time, and vintners reported small berries with excellent color. A hot summer culminated in a Labor Day weekend heat wave, where the grapes endured the heat and once cooler weather arrived, fruit was able to mature at a gradual pace. At harvest, the fruit came in with excellent color, pronounced flavors and high quality across varieties.

TO THE
CELLAR

The juice was fermented with active yeasts and aged for 18 months in 60% new French oak. It underwent full malolatctic 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

Brilliant and clear, this wine shines with a golden-straw hue. Bright citrus and rich tropical fruits take center stage on the nose—lemon curd, guava, pineapple—in addition to green apple, vanilla, and a whisper of nutmeg. True to style, this Chardonnay holds a gorgeous tension of ripe California fruit balanced by a Burgundian-style minerality. The palate reveals a round, creamy mouthfeel accented by apricot, pineapple, sweet oak, and wet stone with a clean, mineral-driven finish.

ON YOUR
TABLE

The fresh, vibrant qualities of this wine make it an excellent partner for richer seafood dishes like Crispy Soft-Shell Crab or Scallops in Citrus Cream Sauce. A triple cream cheese such as Brillat-Savarin or Epoisses de Bourgogne would be an effortlessly beautiful match.

Varietal 100% Chardonnay

Appellation Sonoma Mountain

Vineyard Pugash

Oak 60% new French oak

Aging 18 months

Alcohol 14.5%