

Mi Sueño

W I N E R Y

2018

EL LLANO RED BLEND

A playful experiment after an abundant harvest in 2002 gave birth to this unique blend. The name pays homage to Rolando's grandparents, and to his birthplace of El Llano, Michoacán, Mexico.

STARTING IN THE VINEYARD

February saw abundant rains kicking off the season, followed by lots of filtered light in spring and early summer. While a mild spring brought a late bud break, ideal weather conditions ensued, and created plentiful and even fruit sets. An almost perfect summer brought warm days and cool nights with virtually uninterrupted by major heat spikes. At harvest, the fruit had accumulated exquisite flavor, complexity, color, pronounced flavors with extremely high quality. In the words of the Rolando, "A classic vintage."

TO THE CELLAR

A blend of Cabernet Sauvignon, Syrah, Malbec, and a touch of Petit Verdot, the grapes are chosen from three of our estate vineyards located in Coombsville, Oak Knoll, and Mt Veeder. Eighteen months of aging in 30% new French oak and 20% new American oak creates an approachable, balanced, and elegant wine.

IN YOUR GLASS

El Llano displays an intense purple color. On the nose, a burst of dark fruits, licorice, followed by vanilla, caramel, wet dirt, and graphite. Bold dark cherry, plums and blackberry fruit along with ripe and well-integrated tannins seduce the palate and the mouth-watering acidity brings beautiful harmony to this wine

ON YOUR TABLE

Rolando consistently crafts the El Llano to be a versatile, food-friendly wine that pairs well with a wide range of cuisines. Don't be afraid to be adventurous! Try this wine with a flank steak or Sweet and Spicy BBQ Ribs. Or simply enjoy with your favorite meal.



Varietal Cabernet Sauvignon,
Syrah
Malbec,
Petit Verdot

Appellation Napa Valley

Oak 30% new French
20% new American

Aging 18 months

Alcohol 14.5%