

Mi Sueño

W I N E R Y

2018

LOS CARNEROS CHARDONNAY

This is the wine that started it all back in 1997. True to its inaugural style, this wine is the perfect hybrid of Burgundian elegance and rich Napa personality.

STARTING IN THE VINEYARD

The 2018 growing season started after abundant February rains, followed by a mild spring and early summer. Both bud break and flowering occurred a bit late, but under ideal weather conditions, creating plentiful and even fruit set. Summer brought generous sun during the day and cooler marine influences at night, virtually uninterrupted by major heat spikes. The relatively mild summer followed by extended fall sunshine and moderate heat created near-ideal conditions for the fruit to accumulate flavor complexity.

TO THE CELLAR

This Burgundian-style Chardonnay owes its rich elegance to a wild yeast fermentation, and 18 months of aging in 30% new French oak, with regular battonage for the first 6 months. This stirring of the lees and a secondary 100% malolactic fermentation lends a plush texture to the wine.

IN YOUR GLASS

The brilliant pale platinum yellow color begins the experience and follows with aromas of tropical fruits, guava, cherimoya, lemon zest with hints of honey and vanilla. At first sip the flavors compliment the nose and reveal flavors of pineapple and hints of stone fruit, all backed with a mouthwatering, bright acidity. The finish reveals a luscious, well-integrated sweet kiss of oak.

ON YOUR TABLE

Crispy Soft-shell crabs and seared scallops drizzled with drawn butter and a hefty squeeze of fresh lemon are a natural complement to this wine.



Vintage 2018

Varietal Chardonnay

Appellation Los Carneros

Vineyard Tierra Blanca

Oak 30% new French oak

Aging 18 Months

Alcohol 14.5%