

# Mi Sueño

W I N E R Y

2018

## 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

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

We aged this Syrah for 21 months in 60% 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

Head-turning aromas of wild blackberry, boysenberry and white pepper are accented by nuances of smoked meat, dry herbs, and root beer. On the full ripe palate, deep black plum and blackberry flavors emerge backed with molasses, baking spice and rich umami adding to the depth and complexity of this wine.

### ON YOUR TABLE

Our choice for this wine. Smoked Brisket, dry rubbed with Sea Salt & Green Peppercorn served along creamy potato gratin.

Cheese: Smoky Blue Cheese pairs well with the fruit forward character of this wine.



**Vintage** 2018

**Varietal** 100% Syrah

**Appellation** Napa Valley

**Oak** 60% new French oak

**Aging** 21 months

**Alcohol** 14.5%