

Mi Sueño

W I N E R Y

2018

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

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

The juice was fermented with active yeasts and aged for 17 months in 65% new French oak. It underwent full malolactic fermentation, which balances the wine's inherent acidity and lends a luscious texture on the palate. Delicious now and will age 8-10 years with proper storage.

IN YOUR GLASS

Luminous and clear, this wine shines with a pale golden hue. Tropical fruits like sugarloaf pineapple, guava and lemon curd take center stage on the nose, balanced with notes of wet stone, vanilla, and a whisper of nutmeg. A perfect balance between rich California fruit and Burgundian-style minerality, the palate echoes the nose with vibrant tropical fruits, hints of lime zest and a creamy mouthfeel accented by sweet oak.

ON YOUR TABLE

The fresh, vibrant qualities of this wine make it an excellent partner for seafood dishes like fresh Dungeness or Stone Crab basted with melted butter and lime. A triple cream cheese such as Brillat-Savarin or Epoisses de Bourgogne would be an effortlessly beautiful match.



Vintage 2018

Varietal 100% Chardonnay

Appellation Sonoma Mountain

Vineyard Pugash

Oak 65% new French oak

Aging 17 months

Alcohol 14.5%