

Mi Sueño

W I N E R Y

2019

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 2019 growing season started out with copious rainfall. The long, warm summer saw few extreme heat waves, and the foggy mornings set the stage for vibrant and expressive wines. The long mild and late summer helped preserve freshness and finesse in the fruit. All in all, exceptional fruit with bright acidity and ample texture created yet another amazing vintage. The vineyard is planted with Dijon and Wente Chardonnay clones. This combination lends additional layers and complexity to the finished wine.

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 beautiful light golden straw color captures your eyes, while the the aromas burst with tropical fruits, lemon zest, pineapple, wet stone, and subtle notes of honey and vanilla. On the palate the flavors back up the aromas and reveal pineapple, stone fruit, and lemon custard. It finishes with racy and mouthwatering acidity that is complimented with hints of sweet French oak.

ON YOUR TABLE

Grilled Halibut with Lemon-Herb Crust and a squeeze of lemon would make an ideal pairing--or try with a wedge of Humboldt Fog.



Vintage 2019

Varietal Chardonnay

Appellation Los Carneros

Vineyard Tierra Blanca

Oak 30% new French oak

Aging 18 Months

Alcohol 14.5%