

# Mi Sueno

W I N E R Y

2019

## RUSSIAN RIVER PINOT NOIR



**Vintage** 2019

**Varietal** 100% Pinot Noir

**Appellation** Russian River

**Oak** 55% new French oak

**Aging** 12 months

**Alcohol** 14.5%

Rolando is passionate that the Russian River Valley provides one of the world's best micro-climates for Pinot Noir. This 3 acre vineyard is closer to the bay than most Russian River sites, and allows for a long growing season resulting in rich and concentrated grapes.

### 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 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.

A combination of Swan & Calera clone, which are also known as a farmer's nightmare. These are notorious for small, tight clusters and produces very low yields. Conversely these are a winemaker's dream, as they increase concentration and produce intense aromatics.

### TO THE CELLAR

Once the grapes are destemmed they are fermented in chilled steel tanks to preserve the fresh fruit and rich flavors. Remarkable color and ripe tannins come from 25 days of skin contact followed by natural fermentation; this wine is unfiltered and unfined, bringing you all that Mother Nature can express.

### IN YOUR GLASS

A vibrant deep ruby in color. Plentiful aromas of graphite, red raspberries, framboise, almond cookie, wet stone, bright cherries and vanilla fill your nose. On the palate, ripe raspberries, cherry pie, plum, cranberries, baking spices, and pomegranate lead to layer after layer of complexities. Refreshing acidity and ripe tannins leave you an amazing and long finish.

### ON YOUR TABLE

The perfect pairing for this wine would be Northwest King Salmon with a cherry reduction and a side of fresh spring peas. Or try some amazing rich and decadent Brillat-Savarin cheese.