

# Mi Sueño

W I N E R Y

—2019—

## SIN FRONTERAS RED BLEND

Sin Fronteras means “Without Borders.” In most of Rolando’s wines, he has blended in a traditional manner. However, with Sin Fronteras, he breaks that mold and can walk on the wild side so to speak. Every year the varietals are a little different. The goal is to make the best possible wine, and if there are non-traditional blends...so be it!

### STARTING IN THE VINEYARD

The beginning of the 2019 growing season was defined by copious rainfall and late soil moisture. The long, warm summer saw very few extreme heat events, with foggy mornings setting the stage for vibrant and expressive wines. The long, relatively mild finish to the season, not without its moments of unpredictability, helped to preserve freshness and finesse in the fruit with abundant hang time teasing out great color, structure and soft tannins. All in all, exceptional fruit with bright acidity and ample texture promises an amazing vintage.

### TO THE CELLAR

Each varietal, Malbec, Syrah, Petit Verdot is vinified separately. After 15 months, they are carefully blended. Blending trials are long and arduous but when the final blend is complete and it tastes this good, it’s all worth it. The wine is aged a total of 23 months in 55% new French oak.

### IN YOUR GLASS

Dark and inky, the explosive aromas of graphite, plum, boysenberry, blackberries, cranberry, toasted pumpkin seeds, kisses of leather and vanilla radiate from the glass. On first taste it’s 4th of July fireworks in your mouth, with lively dark & red cherries, cranberry, cardamom, vanilla. This complexity, great silky tannins, and luscious mouthfeel is one of kind and defines no borders.

### ON YOUR TABLE

Barbeque Chicken, or Hanger Steak might be a good fit, but try some Penne Pasta Ragu with Shredded Duck and you’ll be in heaven.



**Vintage** 2019

**Varietal** Malbec, Syrah,  
Petit Verdot

**Appellation** Napa Valley

**Oak** 55% New French

**Aging** 23 Months

**Alcohol** 14.5%