

Mi Sueño

W I N E R Y

2019

SONOMA MOUNTAIN CHARDONNAY

This small-production Chardonnay comes from a hillside vineyard planted by the Pugash family 43 years ago. It produces miniscule quantities of exceptionally flavored grapes that yield a delicious wine of great decadence and balance.

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.

TO THE CELLAR

The grapes were gently pressed, whole cluster, and the juice underwent native fermentation. It was aged in new French oak (65% new) 18 months in 65% new French oak. It undergoes full malolactic fermentation, which softens the acidity and creates a round and full-flavored mouthfeel. While it tastes delicious now, it can age for 8-10 years.

IN YOUR GLASS

The radiant light golden hue invites aromas of pineapple, wet stone, apricots, orange peel, lemon zest, and vanilla. The palate confirms the aromas, and adds peach, mandarin, lemon custard, and hints of butterscotch. The finish is a harmonious blend of two styles--the rich Californian and the minerally Burgundian--with mouthwatering acidity, and well-integrated oak that leaves you wanting more.

ON YOUR TABLE

The fresh, creamy richness, pairs well with numerous seafood and light pasta dishes. A true winner would be Dungeness Crab Cakes with Lemon Aioli. Or pair with a wheel of Shropshire blue cheese.



Vintage 2019

Varietal 100% Chardonnay

Appellation Sonoma Mountain

Vineyard Pugash

Oak 65% new French oak

Aging 18 months

Alcohol 14.5%