Mi Sueño

I N \mathbf{E} R W Y

SONOMA MOUNTAIN CHARDONNAY

This small-production (100 cases) Chardonnay originates from hillside Wente vines planted by the Pugash family 44 years ago. It yields exceptionally flavored grapes, resulting in a delicious wine that boasts great decadence and balance.

STARTING IN THE

The 2020 growing season at Mi Sueño Winery faced both favorable and challenging conditions. Moderate temperatures and rainfall initially supported vine growth, but wildfires raised concerns about smoke taint. Mi Sueño Winery closely monitored grape quality, adapting harvest timing to produce exceptional wines despite the obstacles posed by wildfires and the pandemic.

TO THE

The grapes were gently pressed, whole cluster, and the juice underwent native fermentation in barrel. It was aged in new French oak 15 months in 60% 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

With a captivating white gold hue, this Chardonnay exudes enticing aromas of pear, lemon zest, toasty vanilla, toasted almond,salted caramel and a hint of pine forrest. Its impeccable balance reveals a velvety texture that leads to flavors of honey-infused Meyer lemon, tropical fruit, and a touch of minerality. The harmonious finish embodies the fusion of rich Californian and minerally Burgundian styles, showcasing mouthwatering acidity and seamlessly integrated oak that leaves a lingering desire for another sip.

on your TABLE

Indulge in the fresh, creamy richness of this wine, ideal for pairing with seafood and light pasta dishes. Enjoy Lobster Ceviche with Tomatoes and Onions, or Pan-Seared Halibut with Roasted Seasonal Vegetables. Elevate your dining experience with this remarkable wine that enhances culinary delights.



Vintage 2020 Varietal 100% Chardonnay Appellation Sonoma Mountain Vineyard Pugash Oak 60% New French Oak Aging 15 months Alcohol 14.5%