

Herrera

2021

PERLA CHARDONNAY

BRIGHT • OPULENT • STRIKING

STARTING IN THE VINEYARD

The 2021 growing season at Mi Sueño Winery faced both favorable and challenging conditions. We started the year off with very little rainfall, leading us into our second-year drought. Harvest began early with white varietals being harvested in early August. Low yields lead us to have more of a natural load on the vine. Intense flavors, small sized berries and a smooth and uneventful harvest season for all Chardonnay lovers.

TO THE CELLAR

This 40 plus year old hillside Chardonnay was 100% barrel fermented in new French oak. It was aged a total of 30 months, 80% new French oak and 20% stainless steel. The unique combination produces incredible texture yet retains a refreshing minerality and results in a perfectly balanced Chardonnay.

IN YOUR GLASS

It begins with a beautiful straw, clear, 18K gold color that leads to aromas of a Burgundian style, tropical, rich, creamy, citrus orange peel, with minerality, vanilla, and lemon clustered notes. The palate confirms the aromas, with added citrus fruits, green apple, great acidity and a ripe sweet oak mouthwatering finish.

ON YOUR TABLE

The quintessential pairing for this amazing wine would be crispy, cod fish tacos with avocado salsa, black pepper and coleslaw.



Vintage 2021

Varietal 100% Chardonnay

Appellation Sonoma Mountain

Vineyard Perla

Oak 100% New French

Aging 30 Months

80% Barrel

20% Stainless

Alcohol 14.5%