

# Mi Sueño

W I N E R Y

2022

## LOS CARNEROS CHARDONNAY

Our Los Carneros Chardonnay is the wine that started it all back in 1997. True to its inaugural style, seamlessly blending the elegance of Burgundy with the rich personality of Napa, it stands as a perfect hybrid, capturing the best of both worlds.

### STARTING IN THE VINEYARD

The 2022 growing season will be remembered as the year of two harvests. With climate variability becoming the new norm, growers have honed their resilience and adaptability. Across the Carneros sub-appellations, the season saw even ripening and near-perfect growing conditions, cool weather through July and early August, followed by ideal warmth leading up to an early harvest. This vintage stands out for its exceptional acidity, freshness, and remarkable flavors and textures.

### TO THE CELLAR

The grapes underwent whole cluster pressing before being directly transferred to barrels for fermentation and aging. This California Chardonnay, reminiscent of Burgundian-style wines, achieves its luxurious elegance through native yeast fermentation and 15 months of aging in 35% new French oak. A secondary 100% malolactic fermentation contributed to its plush mouthfeel, completing the wine's remarkable profile.

### IN YOUR GLASS

With its enchanting allure, this Chardonnay shines like 24k gold in a glass. The aroma explodes with notes of guava, pecan, citrus, butterscotch, and brioche. On the palate the flavors mirror the enticing aromas, unveiling a tantalizing blend of tropical fruit, sweet almond pastry, honey and lemon zest. The wine's bright acidity adds a mouthwatering quality while the creamy finish lingers gracefully.

### ON YOUR TABLE

For a delightful culinary experience, pair this Chardonnay with creamy corn and Lobster chowder or buttery seared scallops.



**Vintage:** 2022  
**Varietal:** Chardonnay  
**Appellation:** Los Carneros  
**Oak:** 35% New French Oak  
**Aging:** 15 Months  
**Alcohol:** 14.5%