

# Mi Sueno

W I N E R Y

2022

## RUSSIAN RIVER PINOT NOIR

Our 3-acre Estate vineyard is closer to the bay than most Russian River vineyards. This marine influence allows for a longer growing season and gives the Pinot Noir time to slowly ripen. The result is rich and concentrated grapes, yet thanks to its location, freshness and acidity is preserved.

### STARTING IN THE VINEYARD

The 2022 vintage was marked by an early bud break in late March to early April, especially for Burgundy varieties. Summer brought several brief but intense heat waves, with temperatures climbing into the high 90s and exceeding 100°F beginning in the third week of June. Rainfall was scarce throughout the season, making it the third consecutive year of drought conditions. These unpredictable weather patterns posed significant challenges for winemakers, resulting in smaller yields; despite this, the fruit quality was exceptional. Two Pinot Noir clones were used—Swan and Calera—both known for their small, tightly packed clusters and naturally low yields. The Swan clone imparts finesse and freshness, while the Calera clone contributes structure and power. Together, they form a beautifully balanced and expressive blend.

### TO THE CELLAR

The grapes were destemmed and fermented in chilled steel tanks to preserve the fresh fruit and rich flavors. This resulted in dark and intense color and flavor – this is not your average Pinot Noir! Matured in 50% new French oak for 12 months the wine enjoyed a further 12 months in bottle before its release.

### IN YOUR GLASS

The rich, dark and almost cabernet like color immediately impresses. Aromas scream out wet stone, ripe cranberry, cherry, vanilla, clove, ripe raspberry, and strawberry jam. The palate is bombarded with ripe raspberry, cherry cola cream, vanilla, and pomegranate. The mouthwatering acidity and the supple viscosity make this a vintage to remember.

### ON YOUR TABLE

The Pinot can be finely paired with Caviar Burrata with English peas, snow peas and a hint of mint. Ground Beef Lasagna also pairs well with Ricotta, Romano and Mozzarella cheese.



**Vintage:** 2022

**Varietal:** 100% Pinot Noir

**Appellation:** Russian River

**Oak:** 50% New French Oak

**Aging:** 12 Months

**Alcohol:** 14.5%