

Mi Sueño

W I N E R Y

2024

RUSSIAN RIVER PINOT NOIR



Our 3-acre Estate vineyard was planted with the intention to create a masterpiece. 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.

VINEYARD

The year started with a cool spring. During the peak of growing season, it warmed up with long periods of hot weather. As harvest approached, mild daytime temperatures and cool nights arrived enabling the grapes to maintain high acids and achieve outstanding quality. Two clones of Pinot were used--the Swan & Calera--are notorious for small, tight clusters, and produce very low yields. The Swan brings finesse and freshness, while the Calera brings structure and power. The combination of these two make an incredible pair.

CELLAR

The grapes are destemmed and fermented in chilled steel tanks to preserve the fresh fruit and rich flavors. This results in dark and intense color--not like your average Pinot Noir!

GLASS

This wine delivers an enticing symphony of res cherry, ripe cranberry, and pomegranate seed, accented by delicate notes of vanilla and rose petals. Your palate will be delighted by the vibrant interplay of ripe raspberry, pomegranate, underscored by a lively tart cherry and a gentle kiss of oak. The mouthwatering acidity and lively finish, supple viscosity ensuring this Old-World style Pinot Noir is a vintage to remember.

TABLE

Vintage 2024

Varietal 100% Pinot Noir

Appellation Russian River

Oak 50% New French

Aging 15 Months

Alcohol 14.5%

The Pinot would fare well with Sweet – Smoky Glaze Sticky Pork Ribs.

This is a classic for a reason! The richness of the ribs and the sweet tart sauce is perfectly cut by the wine's acidity.