

Mi Sueño

W I N E R Y

2021 LOS CARNEROS CHARDONNAY

This 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 2021 vintage will be remembered for low yields with intensely flavored, small-sized berries and smooth and uneventful harvest. The season saw very little rain, leading to the 2nd year of drought conditions. Throughout the Carneros sub-appellations we saw very even ripening, a near-perfect growing season with cool weather through July into early August. We then saw ideal warm weather conditions until harvest.

TO THE CELLAR

The grapes undergo whole cluster pressing and are 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 30% new French oak. Additionally, a secondary 100% malolactic fermentation contributes to a plush mouthfeel, completing the wine's remarkable profile.

IN YOUR GLASS

With its enchanting allure, this Chardonnay glistens like 24k gold in a glass. The aroma explodes with notes of guava, peach, citrus, honeysuckle, and lemongrass. On the palate the flavors mirror the enticing aromas unveiling a tantalizing blend of tropical fruit citrus and honey. The wine's bright acidity adds a mouthwatering quality while the creamy finish lingers gracefully.

ON YOUR TABLE

Pair this Chardonnay with a creamy seafood pasta, buttery scallops or poke tuna for a delightful culinary experience.



Appellation Los Carneros
Oak 30% new French oak
Aging 18 Months
Alcohol 14.5%