

Mi Sueño

W I N E R Y

FACT SHEET

About Mi Sueño Winery: The inspirational tale of Mi Sueño is both a love story and the story of the American dream realized, one that came to fruition for Mexican immigrant Rolando Herrera as a result of hard work, raw talent, and the support of a strong community of mentors who led him along a path to success. Along with his wife, Lorena, whose family has deep roots in Napa and Sonoma counties as grape growers, the two founded Mi Sueño in 1997, the year of their marriage.

Rolando Herrera's journey began at age 15 when he left his home in El Llano, Mexico to build a life in Napa. He attended high school during the day and worked as a dishwasher at Auberge du Soleil by night. His first job in wine was as a harvest laborer at Stag's Leap where he was then promoted to cellar master before moving on to other wineries—assistant winemaker at Chateau Potelle, winemaker at Vine Cliff Winery and then director of winemaking with Paul Hobbs Consulting. In 1997, Rolando made 200 cases of Chardonnay as a "side project" and Mi Sueño (Spanish for 'My Dream') was born.

In 2003, Rolando and Lorena founded Herrera Vineyard Management to control 100% of their winemaking, from farming to bottle. With their full-time crew of highly trained and skilled workers, the Herreras farm 40 acres of estate vineyards in their favorite appellations including Oak Knoll, Coombsville, Los Carneros, Russian River Valley, and Sonoma Mountain. In 2016, they purchased a property on Mt. Veeder. Stylistically, Rolando and Lorena say that they like to take what Mother Nature has given them in California, and strive to sustainably grow the best possible grapes: those that have achieved phenolic ripeness at the lowest brix possible, ideal for their goal of producing distinctly balanced wines. They are able to achieve this by adapting farming methods—be it row orientation, clonal selection, canopy management, or irrigation—dependent on each vineyard site and each growing season.

Wines: Mi Sueño produces between 8,000 and 10,000 cases of wine per year. Bottlings include Los Carneros Chardonnay (\$42), Sonoma Mountain Chardonnay (\$55), Los Carneros Pinot Noir (\$42), Russian River Valley Pinot Noir (\$55), Cabernet Sauvignon (\$75), Syrah (\$55), Tempranillo (\$55), and a red blend made of primarily Cabernet Sauvignon and Syrah, "El Llano" (\$49). Wines are available in select fine wine shops and restaurants in the following states: AZ, CO, GA, FL, LA, MO, NJ, NV, NY, TN and TX. Wines can also be purchased directly from the tasting room or online at www.misuenowinery.com.

Under the Herrera label, Rolando and Lorena make a very limited production of ultra-premium wines available only by joining the allocation list, they include the Perla Chardonnay (\$70), Esmeralda Pinot Noir (\$70), Victoria Malbec (\$95), Valeria Petit Verdot (\$95), Rolando Jr. Cabernet Sauvignon (\$140), and Rebecca Cabernet Sauvignon (\$140).

Visit: Located in the warehouse district of southern Napa at 910 Enterprise Way, tastings are available Monday-Sunday from 10:00 am to 5:00 pm by appointment. It is a working winery where guests will find memorable wines, great stories, and a chance run-in with the winemaker himself.

For more information, please contact Jarvis Communications at (310) 313-6374