

Mi Sueño

W I N E R Y

2017

EL LLANO RED BLEND

A playful experiment after an abundant harvest in 2002 gave birth to this unique blend. The name pays homage to Rolando's grandparents, and to his birthplace of El Llano, Michoacán, Mexico.

STARTING IN THE VINEYARD

Record-breaking winter rainfall kicked off the season, filling the water table to capacity and replenishing soils. A mild spring brought bud break at the normal time, and vintners reported small berries with excellent color. A hot summer culminated in a Labor Day weekend heat wave, where the grapes endured the heat and once cooler weather arrived, fruit was able to mature at a gradual pace. At harvest, the fruit came in with excellent color, pronounced flavors and high quality across varieties.

TO THE CELLAR

A blend of Cabernet Sauvignon, Syrah, Malbec, and a touch of Petit Verdot, the grapes are chosen from three of our estate vineyards located in Coombsville, Oak Knoll, and Mt Veeder. Twenty-two months of aging in 30% new French oak and 30% new American oak creates an approachable, balanced, and elegant wine.

IN YOUR GLASS

The 2017 El Llano displays an intriguing deep crimson color. On the nose, an explosion of blue and black berries and plum jam is followed by vanilla, black tea, coffee, and black pepper. Intense dark berry fruit and plush tannins seduce the palate and a whisper of warm baking spices on the mouthwatering finish will leave you craving your next sip.

ON YOUR TABLE

Rolando consistently crafts the El Llano to be a versatile, food-friendly wine that pairs well with a wide range of cuisines, so be adventurous! Try with a Grilled Pork Chop and Sweet Potato Hash, Sweet and Spicy BBQ Ribs, or simply enjoy with your favorite burger.



Varietal Cabernet Sauvignon,
Syrah
Malbec,
Petit Verdot

Appellation Napa Valley

Oak 30% new French
30% new American

Aging 22 months

Alcohol 14.5%