

Mi Sueño

W I N E R Y

2017

NAPA VALLEY TEMPRANILLO

A passion project of Rolando's, our Tempranillo is a tribute to the Tempranillo wines you often partake of on a local's table in the Rioja region of Spain. Known as their noble grape it has a similar taste profile to both Sangiovese and Cabernet Sauvignon.

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

Rolando treats this wine just like Cabernet in the cellar. As much tannin and structure as possible is extracted before the wine is aged for 21 months to refine the texture and balance the body.

IN YOUR GLASS

This wine radiates a dark black cherry-red hue. Robust scents of cassis, tobacco, fennel, and white pepper signal the complexity ahead. On the palate, chewy, well-structured tannins frame intense flavors of cherry cordial, espresso, cured olive, with an undercurrent of dark cocoa and a fine Cohiba.

ON YOUR TABLE

The bold flavors of this wine can stand up to big, meaty dishes. Try with Grilled Skirt Steak Tacos topped with Charred Tomato Salsa. For a classic cheese pairing, try with an aged Manchego, a Spanish sheep's milk cheese.



Vintage 2017

Varietal Tempranillo

Appellation Napa Valley

Vineyard Rancho Chimiles

Oak 65% new French

Aging 21 months

Alcohol 14.5%