



Mi Sueño
2002
Chardonnay



Tasting Notes:

The 2002 Mi Sueno Chardonnay opens up with a wealth of luscious fruit flavors typical of the cool growing climate of Carneros. Delightful flavors of white peach, apricot and hints of mandarin orange are followed by delicate notes of oak. The wine is elegant with a viscous, silky mouth feel and a long lingering finish.

Winemaking Notes:

Varietal	100% Chardonnay
Alcohol	13.8%
Appellation	Los Carneros
Racking	By gravity
Brix at Harvest	24.0
Fermentation	Native
Months in Oak	12
Type of Oak	French
Harvested	100%
Production	520 cases
Winemaker	Rolando Herrera

I chose Carneros as the source of grapes for Mi Sueno Chardonnay because of the unique growing and climatic conditions which produce some of the finest Chardonnays of the world. Wines that are fresh and lively and emphasize abundant fruit, balance, acidity and a well-rounded structure.

In Carneros the climate is ideal for nurturing the Chardonnay grape. Located at the southern end of Sonoma and close to the San Francisco Bay, the average temperatures are a few degrees cooler than inland areas. Early morning fog blankets the vineyards and burns off by late morning. In the afternoon, the temperature heats up helping the grapes ripen. Then, like clockwork the bay's cooling breezes and fog roll back over the vineyards. The long, moderate growing season combined with a cool climate enables the grapes to mature more slowly adding to their complexity. The fruit retains an excellent balance of sugar and acid. Elegance and depth of fruit flavor shine through in this wine. Oak is used in moderation to add layers of complexity without covering up the original characteristics of the varietal.