

WINEMAKER

Gustavo A. Gonzalez



For over 20 years Mira winemaker and cofounder Gustavo A Gonzalez has been practicing his craft in the Napa Valley and around the world to critical acclaim. Gustavo has worked in California, Italy, France, Argentina and Brazil, establishing vineyards and producing wines in areas that never have before. His local knowledge and global perspective bring a highly experienced and creatively expansive approach to Mira's vineyard practices and wine making techniques.

Gustavo has a long and decorated history of making exceptional wines both at Robert Mondavi Winery and around the world. He was responsible for the 2001 Tenuta dell'Ornellaia "Masseto" Toscana which received 100 points from Wine Spectator. In fact, James Suckling of The Wine Spectator

described the 2001 Masseto as "possibly the best Tuscan red ever."

In his 17 years at Robert Mondavi Winery, Gustavo earned the title of Head Red Winemaker and established the Robert Mondavi Winery Reserve Cabernet Sauvignon as one of the leading Napa Valley Cabernets, consistently receiving Wine Spectator ratings of 95 or higher. He produced the best Sauternes style wine of the new world and raised the Pinot Noir program to cult status.

In Mira's infancy Gustavo's reputation provided us with unmatched access to the finest blocks of grapes in some of the Napa Valley's premier vineyards including Hyde Vineyard in the Carneros AVA and Schweizer Vineyard in the heart of the Stags Leap AVA. In a recent blind tasting of eight of the world's

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top wines from Bordeaux and the Napa Valley, the 2012 Mira Schweizer Vineyard Cabernet Sauvignon took the top slot for Cabernet from the Napa Valley besting Screaming Eagle, Schrader To Kalon and Shafer Hillside Select.

With his superb craftsmanship and attention to detail, Gustavo has quickly established Mira as one of the top producers of small production single vineyard wines from the Napa Valley. In just the past year, Mira has received 90 plus ratings on 11 different wines highlighting both the breadth and quality of the winemaking.

Gustavo grew up with a love for winemaking that was developed through his family, and his interest in wine as a career stemmed in part from their agriculture business. Simply put, in Gustavo's mind wine was a way to be creative through agriculture.

Gustavo believes that there is always something new to learn in the pursuit of making the highest quality wine. Every vintage is different, and you have to understand how to adjust to those differences. His experience allows him to do that at a higher level, in Napa, a place with the unique combination of optimal climate and exceptional soils. Working in an area that creates some of the finest grapes in the world, his goal is to allow the innate spirit of those fruits to shine through in the wines Mira produces.

He takes great pleasure in the response from those who enjoy savoring Mira wines, but is even more excited about where we are headed and what the future holds for Mira. With the soon to be completed winery and tasting room at 6170 Washington Street just south of the town of Yountville in the heart of the Napa Valley, Gustavo sums it up simply, "the best is yet to come."

PROPRIETOR

James “Bear” Dyke Jr.



Whether it was building a garden with my brother in the alley behind our house or riding the tractor through the fields with my grandfather there has always been something peaceful about growing things. I got the same feeling walking the vineyards with Gustavo talking about what an exceptional, innovative, accessible Napa Valley winery could be and the miracle it would be if we ever got the opportunity. I still wonder at the beauty of the cycle that produces grapes each season and amazed at the process that evolves the grapes into wine.

One of my first jobs after a stint at the Senate Parking Lot upon graduating from the University of Arkansas was as Assistant Brewmeister at one of the first Microbreweries in the country, Capital City Brewing Company. The process was grueling,

we mashed with a steel rake while adding 100 plus degree water but the end product was rewarding. Winemaking has a similar thought process but uses a different formula that I find very attractive.

We grew up having wine with meals or my parents did and I found the variation in colors, aromas and taste depending on varietal (I didn't call it that at the time) and vintage fascinating. I remain awed by the idea that you can have a wine from the same grapes from different parts of the same vineyard and still produce a unique product. Napa Valley is a combination of quality and these nuances in the extreme. Add barrel selection and winemaking style of a truly global winemaker with an unforeseen opportunity and you have the miracle of Mira.

VP - SALES

Mark Carnucci



Being from a big Italian family, wine was always a part of meals, especially our big Sunday feasts. I recall always trying to sneak a sip or two with my brothers and cousins. Looking back, I doubt we were as sneaky as we thought. The inclusion of wine with family was an integral part of these gatherings. So, it is not really surprising that I developed an interest in wine.

It was in graduate school that I developed my real passion for wine. While working for a restaurant, I was placed in charge of the wine program. I became drawn to the experience wine could bring to a meal. Not just a food complement, wine was also a way to bring people together and create a feeling of camaraderie.

From working as a kid in my family's Italian bakery to fine tuning my love of wine in college such that it became my career, I wouldn't trade my 20 years in this business for any other work. I am thrilled now to be able to work with a winery that has a genuine appreciation of wine that reflects the quality and character of the grapes rather than merely trying to follow the next trend or fad. The team at Mira has an energy and sense of pride about the wines and what we do that makes this a wonderful place to be.