

CURRENT RELEASE

MIRA Jimmy D's Red Blend 2014



VINTAGE SUMMARY

Vintage 2014 is best remembered as the year of the big, Napa centered earthquake. This occurred in August, at a time most wineries are preparing to receive fruit if they haven't already done so. Though wineries were impacted, the vineyards themselves suffered no damage. The months leading to harvest showed a drought tendency, with the 2013/14 season being one of the driest on record. Though rainfall was about half of normal, we received quite a bit of rain in February and March, enough to hold us over for the rest of the season. The warm Spring and dry Summer resulted in smaller grapes, which typically means a higher degree in flavor concentration. Nature gave us an unexpected bounty in 2014, however another excellent vintage.

WINEMAKING NOTES

Four day cold maceration followed by 15 days of fermentation. Daily pumpovers during active fermentation at 88°F. 21 days total vat time followed by malolactic fermentation in barrel. Aged for 18 months in 100% French oak barrels (40% new).

SENSORY

A deep garnet to purple hue hints at the intensity of dark fruit aromas, including blueberry, plum and cassis. Add to these aromas a developing bouquet of raspberry, dried flowers, nutmeg and leather and it is no surprise that on the palate the wine contains all of these components with additional cherry flavors and hints of pepper on the finish. The wine perfectly marries all the key aromatic and flavor characteristics of the three grape varieties that comprise this blend.

Gustavo A. Gonzalez
Winemaker

VINTAGE

2014, 100%

VARIETAL

SYRAH 50%
PETIT VERDOT 35%
CABERNET FRANC 15%

APPELLATION

NAPA VALLEY 100%

DISTRICT

N/A

VINEYARD

BLEND

MALOLACTIC FERMENTATION

FULL, IN BARREL

RESIDUAL SUGAR

0.3 G/L

TIRATABLE ACIDITY

6.0 G/L

PH

3.64

ALCOHOL

14.5%

BOTTLE AGE

N/A

CASES PRODUCED

979

SRP

\$35