

CURRENT RELEASE

# MIRA Pinot Noir Stanly Ranch 2013



**VINTAGE SUMMARY**

A very nice growing season filled with dry conditions and an extended sunny Summer, 2013 delivered another excellent vintage. Optimal maturity arrived effortlessly but with a little higher acidity than normal. Nevertheless, the wines show great depth and personality.

**WINEMAKING NOTES**

Four day cold maceration, fermented in open top tanks with a percentage of whole clusters in one of them using pigeage as the primary extraction tool. 25 days total skin contact time followed by malolactic fermentation in barrel. Aged in 100% French oak barrels (75% new) for 12 months.

**SENSORY**

Ruby in color, the wine's initial nose is full of red and black cherry aromas with subtle hints of jasmine and truffles. This beautiful perfume of aromas carries through on the palate, followed by a sublime, earthy finish. Serve at 63° F.

*Gustavo A. Gonzalez*  
Winemaker

**VINTAGE**

2013, 100%

**VARIETAL**

PINOT NOIR 100%

**APPELLATION**

NAPA VALLEY 100%

**DISTRICT**

CARNEROS 100%

**VINEYARD**

STANLY RANCH 100%

**MALOLACTIC  
FERMENTATION**

FULL, IN BARREL

**RESIDUAL SUGAR**

0.7 G/L

**TIRABLE ACIDITY**

5.9 G/L

**PH**

3.46

**ALCOHOL**

14.5%

**BOTTLE AGE**

12 MONTHS

**CASES PRODUCED**

1,479

**SRP**

\$48