

COLLECTORS SERIES

MIRA Cabernet Sauvignon Stags Leap 2012



Made from 100% Stags Leap District AVA grapes, this wine embodies the true essence of acclaimed Stags Leap Cabernet. The first viticultural area in the United States approved on the basis of, and with borders defined by, its distinct soils, this area is just a mile wide and about three miles long. The volcanic soils in which the grapes for this wine were grown and the cool, marine breezes that are funneled through the region by its unique geography produce some of the most distinct and prized Cabernet Sauvignon wines in the world.

VINTAGE SUMMARY

A brilliant vintage from start to finish, 2012 gave us nothing but perfect ripening weather. Warm days, cool nights and not a drop of rain until all of our grapes were in the cellar. A bountiful harvest with some of the best fruit ever.

WINEMAKING NOTES

Fifty days skin contact. Barrel fermented in small French oak tanks and aged in 100% new French oak for 26 months. Bottled non-fined and non-filtered.

SENSORY

A beautiful combination of aromas of deep dark fruit, including black cherry, ripe blueberry and plum, with hints of espresso and anise. This wine develops tremendous complexity in the glass evolving into an array of deep berry, cedar, and leather. A signature Stags Leap Cabernet displaying both power and elegance.

Gustavo A. Gonzalez
Winemaker

VINTAGE

2012, 100%

VARIETAL

CABERNET SAUVIGNON 100%

APPELLATION

NAPA VALLEY 100%

DISTRICT

STAGS LEAP 100%

VINEYARD

N/A

MALOLACTIC FERMENTATION

FULL, IN BARREL

RESIDUAL SUGAR

0.4 G/L

TIRATABLE ACIDITY

6.4 G/L

PH

3.61

ALCOHOL

14.5%

BOTTLE AGE

12 MONTHS

CASES PRODUCED

644

SRP

\$95