

LIBRARY SELECTION

Mira Cabernet Sauvignon Napa Valley 2011



VINTAGE SUMMARY

2011 was a vintage that required patience, adaptation and know how. We experienced 1/3 more rainfall than usual that lasted into June followed by a very cool summer. The effect was a slow growing season that ended in one of the latest harvests on record; harvest that was marked by rain at the peak of the harvest season. Early ripening varieties excelled however as they were not victims to the late season rain while later ripening varieties the classic characteristics they are known for the world over.

WINEMAKING NOTES

Four day cold maceration followed by 10 days of fermentation. Daily pumpovers during active fermentation at 88°F. 28 days total vat time followed by malolactic fermentation in barrel. Aged for 18 months in 100% French oak barrels (60% new).

SENSORY

Black pepper, schist, dried leaf nose. Cedar, licorice and black cherry flavors complement elegant lush tannins that provide lift to the long, persistent finish.

Gustavo A. Gonzalez
Winemaker

VINTAGE

2011 100%

VARIETAL

CABERNET SAUVIGNON 90%
CABERNET FRANC 5%
MERLOT 5%

APPELLATION

NAPA VALLEY 100%

MALOLACTIC FERMENTATION

FULL, IN BARREL

RESIDUAL SUGAR

0.2 G/L

TITRATABLE ACIDITY

5.9 G/L

PH

3.67

ALCOHOL

13.9%

BOTTLE AGE:

12 MONTHS

CASES PRODUCED

2,595

LIBRARY PRICE

\$55