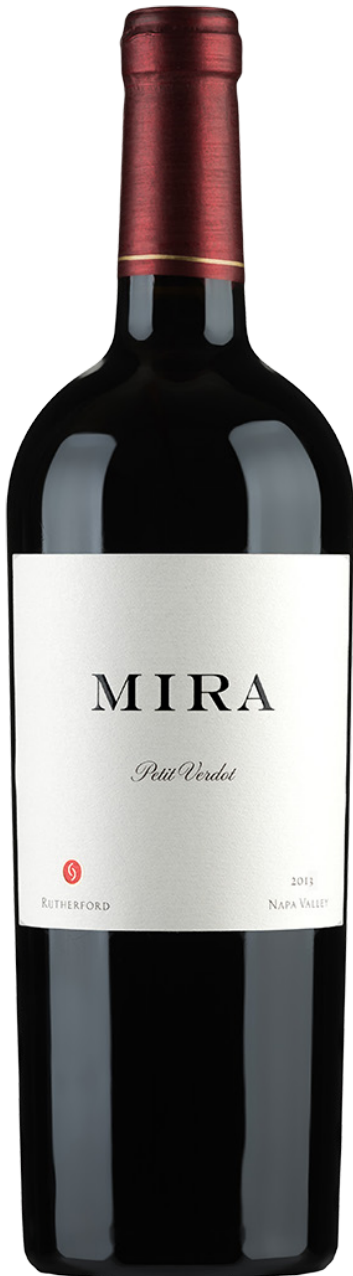


CURRENT RELEASE

# MIRA Petit Verdot 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 followed by 11 days of fermentation. Daily pumpovers during active fermentation at 90°F. 24 days total vat time followed by malolactic fermentation in barrel. Aged for 18 months in 100% French oak barrels (50% new).

## SENSORY

A rarity, this 100% Petit Verdot demonstrates all the qualities of why this variety is such a valued component in some of the world's top wines. The color is pure ink, the aromas are intense and perplexing, the mouthfeel is at once bold and fresh with plenty of black fruit flavors. The stately tannins assure aging for many years and guarantee a wine experience like nothing else from this young vineyard.

*Gustavo A. Gonzalez*  
Winemaker

## VINTAGE

2013, 100%

## VARIETAL

PETIT VERDOT 100%

## APPELLATION

NAPA VALLEY 100%

## DISTRICT

RUTHERFORD 100%

## VINEYARD

ALSACE VINEYARD

## MALOLACTIC FERMENTATION

FULL, IN BARREL

## RESIDUAL SUGAR

0.4 G/L

## TIRABLE ACIDITY

6.3 G/L

## PH

3.89

## ALCOHOL

15.0%

## BOTTLE AGE

16 MONTHS

## CASES PRODUCED

50

## SRP

\$85