

CURRENT RELEASE

Mira Cabernet Sauvignon 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 spot on acidity. The wines show great depth and personality.

WINEMAKING NOTES

Seven day cold maceration followed by 10 days of fermentation. Daily pumpovers during active fermentation at 88°F. 35 days total vat time followed by malolactic fermentation in barrel. Aged for 18 months in 100% French oak barrels (60% new).

SENSORY

A powerful wine with strong fruit focus. Complex aromas that include myrrh, black coffee and pipe tobacco. Flavors of dried mission prunes, smoked meat and Mirabelle plums are coated by an assertive yet pleasure driven texture that define the purity that is Napa Valley.

Gustavo A. Gonzalez
Winemaker

VINTAGE

2013, 100%

VARIETAL

CABERNET SAUVIGNON 86%
MERLOT 6%
CABERNET FRANC 3%
SYRAH 3%
PETIT VERDOT 2%

APPELLATION

NAPA VALLEY 100%

DISTRICT

N/A

VINEYARD

BLEND

**MALOLACTIC
FERMENTATION**
FULL, IN BARREL

RESIDUAL SUGAR
0.6 G/L

TITRATABLE ACIDITY
6.0 G/L

PH
3.80

ALCOHOL
14.5%

CASES PRODUCED
3,930

SRP
\$55.00