

CURRENT RELEASE

MIRA Pinot Noir Stanly Ranch 2014



VINTAGE SUMMARY

Vintage 2014 is best remembered as the year of the big, Napa centered earthquake. This occurred in August, at a time most wineries are preparing to receive fruit if they haven't already done so. Though wineries were impacted, the vineyards themselves suffered no damage. The months leading to harvest showed a drought tendency, with the 2013/14 season being one of the driest on record. Though rainfall was about half of normal, we received quite a bit of rain in February and March, enough to hold us over for the rest of the season. The warm spring and dry summer resulted in smaller grapes, which typically means a higher degree in flavor concentration. Nature gave us an unexpected bounty in 2014, however another excellent vintage.

WINEMAKING NOTES

Four day cold maceration, fermented in open top tanks, some with a percentage of whole clusters, using pigeage as the primary extraction tool. 18 days total skin contact time followed by malolactic fermentation in barrel. Aged in 100% French oak barrels (70% new) for 12 months.

SENSORY

Delicate, ever evolving aromas of black pepper, flowers and toasted nuts segue into juicy flavors of dried plums, Danube cherries, pomegranate all concluding in a balanced, long lasting, lingering finish that hints at cigar smoke.

Gustavo A. Gonzalez
Winemaker

VINTAGE

2014, 100%

VARIETAL

PINOT NOIR 100%

APPELLATION

NAPA VALLEY 100%

DISTRICT

CARNEROS 100%

VINEYARD

STANLY RANCH 100%

MALOLACTIC FERMENTATION

FULL, IN BARREL

RESIDUAL SUGAR

1.4 G/L

TITRATABLE ACIDITY

6.2 G/L

PH

3.61

ALCOHOL

14.5%

CASES PRODUCED

1,200

SRP

\$45