

CURRENT RELEASE

Mira Chardonnay Napa Valley 2017



VINTAGE SUMMARY

2017 is a year in which Nature kept us on our toes through much of the growing season. Winter brought us a much needed abundance of rain that refreshed our groundwater supplies. The mild spring felt like a continuation of winter which culminated in a rare June hailstorm. The winter rains were brought to balance with very warm summer temperatures leading to the wildfires at the end of harvest. Fortunately for Mira, none of our vineyards were impacted and we had wrapped up harvest before the fires, saving us from any effect on wine quality.

WINEMAKING NOTES

Whole cluster pressed. Fermented and aged in stainless steel (2/3) as well as neutral French oak cigar shaped barrels (1/3). Aged on the lees for nine months with minimal stirring during fermentation. Racked once to bottling tank.

SENSORY

The 2017 Las Trancas vineyard Chardonnay reveals a rare blend of power, elegance and complexity. The aroma is that of stone fruit, chamomile and country flowers. The flavors of the up and down harvest temperatures come through in a mix of both tropical fruit and fresh herbs such as guava compote, soursop and coriander seed. Quite persistent, this wine will slowly uncover its beauty over time.

Gustavo A. Gonzalez
Winemaker

VINTAGE

2017, 100%

VARIETAL

CHARDONNAY 100%

APPELLATION

NAPA VALLEY 100%

DISTRICT

OAK KNOLL 100%

VINEYARD

LAS TRANCAS 100%

MALOLACTIC FERMENTATION

N/A

RESIDUAL SUGAR

.8 G/L

TITRATABLE ACIDITY

6.6 G/L

PH

3.82

ALCOHOL

14.5%

BOTTLE AGE

N/A

CASES PRODUCED

849

SRP

\$33