

CURRENT RELEASE

Mira Sauvignon Blanc 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 barrels (50%) and neutral French oak, cigar shaped barrels (50%). Aged on the lees for nine months with minimal racking and occasional batonnage.

SENSORY

A very elegant, pure expression of Sauvignon Blanc. Aromatic, white peach, ripe citrus that follows through on the palate with minerality. Intense yet subtle, articulate, lengthy and persistent. A wine that balances a sweet mouthfeel with a firm acid backbone.

Gustavo A. Gonzalez
Winemaker

VINTAGE

2017, 100%

VARIETAL

SAUVIGNON BLANC 100%

APPELLATION

NAPA VALLEY 100%

DISTRICT

CARNEROS 100%

VINEYARD

STANLY RANCH

MALOLACTIC FERMENTATION

N/A

RESIDUAL SUGAR

0.6 G/L

TITRATABLE ACIDITY

7.4 G/L

PH

3.15

ALCOHOL

14%

BOTTLE AGE

N/A

CASES PRODUCED

195

SRP

\$40