

## COLLECTORS SERIES

# Mira Cabernet Sauvignon Stags Leap 2013



The Stags Leap AVA was the first subregion recognized in the Napa Valley. Produced from grapes from a single vineyard in the heart of Stags Leap District AVA, this wine is the true essence of Cabernet Sauvignon from this world famous district. The volcanic soils and the cool marine breezes that are funneled through the region by its unique geography produce some of the most distinct and prized Cabernet Sauvignons in the world.

### 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

10 day cold maceration followed by 14 days of fermentation. Daily pumpovers during active fermentation at 89°F. 50 days total vat time in small French oak vats followed by malolactic fermentation in barrel. Aged for 24 months in 100% French oak barrels (100% new).

### SENSORY

Spice filled aromas that include cinnamon, violets and French vanilla dazzle the nose as flavors of sweet cacao, fresh grapes and anise tantalize the palate. Plums, coffee bean and velvety tannins accompany the long, persistent and bright finish. This stately wine shows its elegance in its youth and its complexity as it ages for 25+ years.

*Gustavo A. Gonzalez*  
Winemaker

### VINTAGE

2013, 100%

### VARIETAL

CABERNET SAUVIGNON 100%

### APPELLATION

NAPA VALLEY 100%

### DISTRICT

STAGS LEAP 100%

### VINEYARD

N/A

### MALOLACTIC FERMENTATION

FULL, IN BARREL

### RESIDUAL SUGAR

0.1 G/L

### TITRATABLE ACIDITY

6.6 G/L

### PH

3.63

### ALCOHOL

14.5%

### BOTTLE AGE

16 MONTHS

### CASES PRODUCED

713

### SRP

\$95