

CURRENT RELEASE

Mira Chardonnay Napa Valley 2018



VINTAGE SUMMARY

Plenty of rain during the winter followed by a wonderful spring and a mild summer produced excellent conditions for long hangtime. Late bud break and flowering combined with these perfect weather conditions to produce even ripening. The cooler than normal vintage allowed for slow sugar accumulation that permitted us to wait as long as possible for flavor development and ideal harvest conditions. Thanks to the wet winter and perfect berry set conditions we were rewarded with a bountiful but full of flavor vintage.

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

Shy at first, our 2018 Las Trancas vineyard Chardonnay begins to reveal its delicate layers with every sniff and every taste. Full of bright, refreshing stone fruit that hints at minerality, the wine finishes with a touch of creaminess. In its youth the wine is very refreshing chilled but as it ages, service just below room temperature will allow of its mouthwatering characteristics to shine.

Gustavo A. Gonzalez
Winemaker

VINTAGE

2018 100%

VARIETAL

CHARDONNAY 100%

APPELLATION

NAPA VALLEY 100%

DISTRICT

OAK KNOLL 100%

VINEYARD

LAS TRANCAS 100%

MALOLACTIC FERMENTATION

N/A

RESIDUAL SUGAR

.51 G/L

TITRATABLE ACIDITY

7.9 G/L

PH

3.78

ALCOHOL

13.7%

BOTTLE AGE

N/A

CASES PRODUCED

1,666

PRICE

\$50