

CURRENT RELEASE

Mira Jimmy D's Red Blend 2016



VINTAGE SUMMARY

2016 saw another nearly perfect vintage in the Napa Valley. Winter precipitation afforded relief from drought concerns but a very nice Spring and mild Summer brought slightly less than average yields, smaller clusters and more concentration in the fruit. Mid October brought substantial rains to the region, the first in quite some years, however we were fortunate to already have all of our grapes in.

WINEMAKING NOTES

Four day cold maceration followed by 15 days of fermentation. Daily pumpovers during active fermentation at 88°F. 21 days total vat time followed by malolactic fermentation in barrel. Aged for 18 months in 100% French oak barrels. Blend composition is predominantly Petit Verdot this vintage.

SENSORY

Raspberry, black cherry, violet and spice aromas continue on the palate with additional very fruity flavors and a round middle that is punctuated by plum flavors. The soft structure gears this finely tuned wine to a nutty, spicy finish. A very unique blend that suits many cuisines.

Gustavo A. Gonzalez
Winemaker

VINTAGE

2016, 100%

VARIETAL

47% SYRAH
33% CABERNET SAUVIGNON
20% PETIT VERDOT

APPELLATION

NAPA VALLEY 100%

DISTRICT

N/A

VINEYARD

BLEND

MALOLACTIC FERMENTATION

FULL, IN BARREL

RESIDUAL SUGAR

0.8 G/L

TITRATABLE ACIDITY

6.0 G/L

PH

3.65

ALCOHOL

14.5%

CASES PRODUCED

409

PRICE

\$50