

CURRENT RELEASE

Mira Jimmy D's Red Blend 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

Four-day cold maceration followed by 18 days of fermentation. Daily pump overs during active fermentation at 88°F. 19 days total vat time followed by malolactic fermentation in barrel. Aged for 18 months in 100% French oak barrels. New for this vintage is Merlot in the blend.

SENSORY

Warm spice aromas greet the nose with accents of Tahitian vanilla and cacao nibs, while on the palate the bold flavor of crushed cherry delivers a mouthwatering and persistent acidity. The refinement and elegance of this vintage has us calling it the “luxury” Jimmy D’s.

Gustavo A. Gonzalez
Winemaker

VINTAGE

100% 2017

VARIETAL

43% SYRAH
33% PETIT VERDOT
24% MERLOT

APPELLATION

100% NAPA VALLEY

MALOLACTIC FERMENTATION

FULL, IN BARREL

RESIDUAL SUGAR

0.6 G/L

TITRATABLE ACIDITY

6.3 G/L

PH

3.59

ALCOHOL

14.5%

CASES PRODUCED

466

PRICE

\$50