

**CURRENT RELEASE**

# Mira Cabernet Sauvignon Stags Leap 2014



The Stags Leap District was the first AVA recognized on the basis of its unique soils. Produced from grapes from a single vineyard in the heart of Stags Leap, 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**

The months leading to harvest showed a drought tendency, with the 2013/14 season being one of the driest on record. Though rainfall was about half of normal, we received quite a bit of rain in February and March, enough to hold us over for the rest of the season. A warm Spring and dry summer resulted in smaller grapes, typically with a higher degree in flavor concentration. Another excellent vintage.

**WINEMAKING NOTES**

8 day cold maceration followed by 16 days of fermentation. Daily pumpovers during active fermentation at 86°F. 45 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**

A powerhouse for the senses with depth and layers, aromas of smoked oak, a hint of raspberry and a balsamic glaze that lead to flavors of dark chocolate, espresso, black currant and a tease of dark fruit flavors finishing with smooth tannins that slowly dissolve while seducing the palate.

*Gustavo A. Gonzalez*  
Winemaker

**VINTAGE**

2014 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**

6.4 G/L

**PH**

3.68

**ALCOHOL**

14.5%

**BOTTLE AGE**

24 MONTHS

**CASES PRODUCED**

541

**SRP**

\$95