

**CURRENT RELEASE**

# Mira Pinot Noir Stanly Ranch 2015



**VINTAGE SUMMARY**

2015 is the vintage in which drought was on everyone's mind. Rainfall the previous vintages was minimal at best and 2015 was very dry for most of the State. However, thanks to some early season rains, Napa Valley received 75% of normal rainfall. Thanks to cool temperatures during the growing season the demand for water was kept to a minimum. These cool temperatures also contributed to uneven fruit set which resulted in much lower than average yields. Sugar accumulation was also slightly ahead of flavor development and so we harvested most varieties with more sugar than in the previous vintages. Small vintages typically result in more concentrated wines and 2015 is no exception. We just have much less of it in 2015.

**WINEMAKING NOTES**

Four day cold maceration, fermented in open top tanks, some with a percentage of whole clusters, using pigeage as the primary extraction tool. 14 days total skin contact time followed by malolactic fermentation in barrel. Aged in 100% French oak barrels (75% new) for 12 months.

**SENSORY**

White chocolate, floral and fruit aromas lead the senses into juicy flavors of fresh plums, sweet berries, hints of tobacco and soft tannins. In its youth this is a very tight wine with an acid back bone that ensures years of complexity.

*Gustavo A. Gonzalez*  
Winemaker

**VINTAGE**

2015 100%

**VARIETAL**

PINOT NOIR 100%

**APPELLATION**

NAPA VALLEY 100%

**DISTRICT**

CARNEROS 100%

**VINEYARD**

STANLY RANCH 100%

**MALOLACTIC  
FERMENTATION**

FULL, IN BARREL

**RESIDUAL SUGAR**

1.1 G/L

**TITRATABLE ACIDITY**

6.4 G/L

**PH**

3.47

**ALCOHOL**

13.5%

**CASES PRODUCED**

599

**SRP**

\$45