

CURRENT RELEASE

Mira Cabernet Sauvignon Yountville 2016



The first vintage of the Mira Cabernet Sauvignon Yountville demonstrates everything we love about the Yountville AVA and why we are so excited for the future of our own estate vineyards at the Mira Winery.

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

Grown on the Yountville bench, bordering the Oakville AVA on the west side of the valley, this vineyard is in an ideal location to achieve the perfect combination of ripeness in Cabernet Sauvignon. This classic Napa Valley Cabernet is coaxed from the grapes through hand harvesting and gentle processing in the winery. The fermentation period is characterized by hot peak temperatures in the must and a thorough extraction campaign to get every last drop of flavor. The wine is non fined and non filtered.

SENSORY

Intense fresh aromatics of sweet and dried fruit are balanced by notes of black pepper and cigar box. On the palate the wine shows its bold structure and bracing acidity, a window into the tremendous potential for this wine to evolve as it ages.

Gustavo A. Gonzalez
Winemaker

VINTAGE

2016 100%

VARIETAL

CABERNET SAUVIGNON 100%

APPELLATION

NAPA VALLEY 100%

DISTRICT

YOUNTVILLE 100%

VINEYARD

CHANDON

MALOLACTIC FERMENTATION

FULL, IN BARREL

RESIDUAL SUGAR

0.5 G/L

TITRATABLE ACIDITY

6.7 G/L

PH

3.81

ALCOHOL

15%

BARREL PROGRAM

18 MONTHS
65% NEW FRENCH OAK
5 COOPERS
1 GRAIN, 2 TOASTS

CASES PRODUCED

1,700

PRICE

\$75