

CURRENT RELEASE

Mira Cabernet Sauvignon Schweizer Vineyard 2015



VINTAGE SUMMARY

In 2015 drought was on everyone's mind, but thanks to early season rains we received 75% of normal rainfall. Cool temperatures during the growing season kept demand for water to a minimum. These temperatures also contributed to uneven fruit set resulting in much lower than average yields and sugar accumulation that was slightly ahead of flavor development, causing fruit to be harvested with more sugar than in the previous vintages. Small vintages typically result in more concentrated wines and 2015 is no exception.

VINEYARD NOTES

Schweizer Vineyard, one of the oldest in Napa Valley, has been producing grapes for premier wines for over 100 years and has been owned by the Schweizer family since 1956. This small 42-acre vineyard in the heart of Stags Leap District brings together exceptional soils and an ideal microclimate, making Schweizer Vineyard one of the world's most outstanding locations for growing Cabernet Sauvignon grapes.

WINEMAKING NOTES

10 day cold maceration followed by 12 days of fermentation. Daily pumpovers during active fermentation at 90°F. 45 days total vat time in small French oak vats followed by malolactic fermentation in barrel. Aged for 30 months in 100% French oak barrels (100% new). Bottled non fined and non filtered.

SENSORY

First impressions on the nose tend towards anise and cedar, developing into a rich and multi-faceted pipe tobacco. This wine's signature abundance of fruit shines through as variety of dark berries with notes of cranberry that highlight the balancing acidity we've come to expect from this exceptional fruit. Fine grain tannins speak to the wine's extensive barrel program and persist through the lengthy return, suggesting the outstanding cellar potential of this classic Napa Valley Cabernet Sauvignon.

Gustavo A. Gonzalez
Winemaker

VINTAGE

2015, 100%

VARIETAL

CABERNET SAUVIGNON
100%

APPELLATION

NAPA VALLEY 100%

DISTRICT

STAG'S LEAP DISTRICT

VINEYARD

SCHWEIZER VINEYARD

MALOLACTIC FERMENTATION

FULL, IN BARREL

RESIDUAL SUGAR

0.6 G/L

TITRATABLE ACIDITY

7.2 G/L

PH

3.50

ALCOHOL

15.5%

CASES PRODUCED

500

RELEASE PRICE

\$377