

CURRENT RELEASE

Mira Pinot Noir Stanly Ranch 2016



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

Four day cold maceration, fermented in open top tanks, some with a percentage of whole clusters, using pigeage as the primary extraction tool. 17 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

2016 100%

VARIETAL

PINOT NOIR 100%

APPELLATION

NAPA VALLEY 100%

DISTRICT

CARNEROS 100%

VINEYARD

STANLY RANCH 100%

MALOLACTIC

FERMENTATION

FULL, IN BARREL

RESIDUAL SUGAR

1.6 G/L

TITRATABLE ACIDITY

6.0 G/L

PH

3.77

ALCOHOL

14.5%

CASES PRODUCED

1,298

RELEASE PRICE

\$55