

CURRENT RELEASE

Mira Cabernet Sauvignon Schweizer Vineyard 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

10-day cold maceration followed by 14 days of fermentation. Daily pumpovers during active fermentation at 91°F. 50 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.

VINEYARD NOTES

A true Napa Valley Grand Cru Vineyard, the vineyard itself is wrapped in the arms of nearby hills, creating a unique microclimate and one of the most prized grape-growing locales in all of Napa.

SENSORY NOTES

A level of refinement on the nose that defies easy description, evoking the best of the “Grand Cru” tradition. Smooth despite tremendous structure, on the palate the wine’s essential fruit character underlies layers of earthy, forest floor notes.

Already extremely complex, this wine is destined for a profound journey in the cellar.

- Gustavo A. Gonzalez
Winemaker

VINTAGE

2016 100%

VARIETAL

CABERNET SAUVIGNON 100%

APPELLATION

NAPA VALLEY 100%

DISTRICT

STAGS LEAP 100%

VINEYARD

SCHWEIZER VINEYARD

MALOLACTIC FERMENTATION

FULL, IN BARREL

RESIDUAL SUGAR

1.0 G/L

TITRATABLE ACIDITY

6.8 G/L

PH

3.60

ALCOHOL

15%

BARREL PROGRAM

30 MONTHS

100% NEW FRENCH OAK

CASES PRODUCED

470