

CURRENT RELEASE

Mira Cabernet Sauvignon Yountville 2017



VINTAGE SUMMARY

2017 is a year in which Nature kept us on our toes through much of the growing season. Winter brought us a much-needed abundance of rain that refreshed our groundwater supplies. The mild spring felt like a continuation of winter which culminated in a rare June hailstorm. The winter rains were brought to balance with very warm summer temperatures leading to the wildfires at the end of harvest. Fortunately for Mira, none of our vineyards were impacted and we had wrapped up harvest before the fires, saving us from any effect on wine quality.

WINEMAKING NOTES

The fermentation period is characterized by hot peak temperatures in the must and a thorough extraction campaign to get every last drop of flavor. 38 days total tank time is followed by 18 months in French oak barrels, 75% new. The wine is non fined and non filtered.

VINEYARD NOTES

Just northwest of the Mira Estate, this outstanding vineyard along the Yountville bench features soils that hold more water and morning sun exposure, offering an intriguing contrast to our other fruit sources.

SENSORY NOTES

Fresh on the nose with touches of rosemary and sage alongside layers of fruit and a foundation of oak. Smooth yet structured with a full body and a classic fruit character in counterpoint with earthy qualities. A fascinating wine to enjoy now but also one that will reward you with a greater depth of character if held for several years.

*- Gustavo A. Gonzalez
Winemaker*

VINTAGE

2017 100%

VARIETAL

CABERNET SAUVIGNON 100%

APPELLATION

NAPA VALLEY 100%

DISTRICT

YOUNTVILLE 100%

VINEYARD

CHANDON

MALOLACTIC FERMENTATION

FULL, IN BARREL

RESIDUAL SUGAR

1.0 G/L

TITRATABLE ACIDITY

5.9 G/L

PH

3.84

ALCOHOL

14.5%

BARREL PROGRAM

18 MONTHS

65% NEW FRENCH OAK

5 COOPERS

CASES PRODUCED

1,691