

CURRENT RELEASE

Mira Cabernet Sauvignon Schweizer Vineyard 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. Very warm summer temperatures lead 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

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

Hints of violet, cigar box, and eucalyptus meet rich blackberry and bay leaf aromas, segue into intense and complex layers of black currants and dried herbs on the palate. Smooth despite tremendous structure, the wine's savory black fruit character underlies layers of iron and crushed rock. Already extremely complex, this wine is destined for a profound journey in the cellar.

Gustavo A. Gonzalez
Winemaker

VINTAGE

2017 100%

VARIETAL

CABERNET SAUVIGNON 100%

APPELLATION

NAPA VALLEY 100%

DISTRICT

STAGS LEAP 100%

VINEYARD

SCHWEIZER VINEYARD

MALOLACTIC FERMENTATION

FULL, IN BARREL

RESIDUAL SUGAR

0.7 G/L

TITRATABLE ACIDITY

6.2 G/L

PH

3.67

ALCOHOL

14.5%

BARREL PROGRAM

30 MONTHS
100% NEW FRENCH OAK

CASES PRODUCED

600