

CURRENT RELEASE

Mira Cabernet Sauvignon Oakville 2018



VINTAGE SUMMARY

Plenty of rain during the winter followed by a wonderful spring and a mild summer produced excellent conditions for long hangtime. Late bud break and flowering combined with these perfect weather conditions to produce even ripening. The cooler than normal vintage allowed for slow sugar accumulation that permitted us to wait as long as possible for flavor development and ideal harvest conditions. Thanks to the wet winter and perfect berry set conditions we were rewarded with a bountiful but full of flavor vintage.

WINEMAKING NOTES

Eight day cold maceration followed by 17 days of fermentation. Daily pumpovers during active fermentation at 91°F. 21 days total skin contact time followed by malolactic fermentation in barrel. Aged for 22 months in 100% new French oak barrels. Bottled non fined and non filtered.

VINEYARD NOTES

Located on the east side of the valley along the northernmost edge of the Oakville AVA, the conditions of this site are ideal for growing robust fruit that empowers us in the winemaking process.

SENSORY NOTES

First impressions of wet crushed gravel and delicate spice are followed closely by an onrush of vibrant black fruits. Opulent and extroverted, the wine's boldness and backbone of structure are strong enough to carry the essence of 100% new French oak yet still offer a touch of dust that hints at its proximity to Rutherford.

VINTAGE

2018 100%

VARIETAL

CABERNET SAUVIGNON 100%

APPELLATION

NAPA VALLEY 100%

DISTRICT

OAKVILLE 100%

VINEYARD

OAKVILLE 360

**MALOLACTIC
FERMENTATION**

FULL, IN BARREL

RESIDUAL SUGAR

1.4 G/L

TITRATABLE ACIDITY

5.9 G/L

PH

3.65

ALCOHOL

15.5%

BARREL PROGRAM

22 MONTHS
100% NEW FRENCH OAK
3 COOPERS

CASES PRODUCED

200

- Gustavo A. Gonzalez
Winemaker