

CURRENT RELEASE

Mira Jimmy D's Red Blend Napa Valley 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

Four-day cold maceration followed by 18 days of fermentation. Daily pump overs during active fermentation at 88°F. 19 days total vat time followed by malolactic fermentation in barrel. Aged for 18 months in 100% French oak barrels. New for this vintage is Merlot in the blend.

SENSORY

Warm spice aromas greet the nose with accents of Tahitian vanilla and cacao nibs, while on the palate the bold flavor of crushed cherry delivers a mouthwatering and persistent acidity.

Gustavo A. Gonzalez
Winemaker

VINTAGE

2018 100%

VARIETAL

62% SYRAH
30% MERLOT
8% PETIT VERDOT

APELLATION

100% NAPA VALLEY

**MALOLACTIC
FERMENTATION**

FULL, IN BARREL

RESIDUAL SUGAR

0.6 G/L

TITRATABLE ACIDITY

6.3 G/L

PH

3.59

ALCOHOL

15.0%

CASES PRODUCED

400

PRICE

\$60