

CURRENT RELEASE

Mira Cabernet Sauvignon MBar Ranch 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

Cold soak for 9 days followed by 14 days of fermentation. Daily pumpovers during active fermentation at 90°F. Aged for 30 months in 100% French oak barrels (100% new). Bottled non fined and non filtered.

VINEYARD NOTES

This new wine comes from a well-established vineyard on the west side of the Oakville AVA, but with young re-planted vines that borders the southern edge of Vine Hill Ranch. Many agree M-Bar Ranch could achieve a similar pedigree in due time.

SENSORY NOTES

Aromas of blackberry compote, plum, black tea leaf and fennel delight the nose, while blackberries, dark cherries and cassis follow on the palate.

VINTAGE

2018 100%

VARIETAL

CABERNET SAUVIGNON 100%

APPELLATION

NAPA VALLEY 100%

DISTRICT

OAKVILLE 100%

VINEYARD

MBar RANCH

**MALOLACTIC
FERMENTATION**

FULL, IN BARREL

RESIDUAL SUGAR

0.7 G/L

TITRATABLE ACIDITY

6.3 G/L

PH

3.7

ALCOHOL

14.5%

BARREL PROGRAM

30 MONTHS
100% NEW FRENCH OAK

CASES PRODUCED

150

- Gustavo A. Gonzalez
Winemaker