

CURRENT RELEASE

Mira Cabernet Sauvignon Yountville 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

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

Rosemary, sage and black fruit on the nose followed by blackberry, cassis and black tea on the palate. Smooth yet structured with a full body, classic fruit character and earthy qualities.

VINTAGE

2018 100%

VARIETAL

CABERNET SAUVIGNON 100%

APPELLATION

NAPA VALLEY 100%

DISTRICT

YOUNTVILLE 100%

VINEYARD

CHANDON

MALOLACTIC FERMENTATION

FULL, IN BARREL

RESIDUAL SUGAR

0.3 G/L

TITRATABLE ACIDITY

6.3 G/L

PH

3.74

ALCOHOL

14.5%

BARREL PROGRAM

18 MONTHS

75% NEW FRENCH OAK

5 COOPERS

CASES PRODUCED

200

- Gustavo A. Gonzalez
Winemaker