

CURRENT RELEASE

Mira Pinot Noir Stanly Ranch 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. The winter rains were brought to balance with very warm summer temperatures leading 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

Dijon clones 115, 777 and 667. Four-day cold maceration, fermented in open top tanks, some with a percentage of whole clusters, using *pigeage* as the primary extraction tool. 20 days total skin contact time followed by malolactic fermentation in barrel. Aged in 100% French oak barrels (75% new) for 12 months.

SENSORY

Intense nose with toasty, caramel, cardamom, and amaretto notes. The fruit driven flavors offer cherry, cranberry and ripe strawberry coming together in a tart yet sweet finish reminiscent of hibiscus.

Gustavo A. Gonzalez
Winemaker

VINTAGE

2017 100%

VARIETAL

PINOT NOIR 100%

APPELLATION

NAPA VALLEY 100%

DISTRICT

CARNEROS 100%

VINEYARD

STANLY RANCH 100%

MALOLACTIC

FERMENTATION

FULL, IN BARREL

RESIDUAL SUGAR

0.9 G/L

TITRATABLE ACIDITY

6.0 G/L

PH

3.57

ALCOHOL

14.5%

RELEASE PRICE

\$55