

CURRENT RELEASE

# Mira Chardonnay Napa Valley 2019



## VINTAGE SUMMARY

The 2019 vintage evolved into an almost perfect growing season. Heavy rains transitioned into a mild summer with warm temperatures continuing through the autumn. The cool mornings helped retain vibrancy and freshness in the wines and the mild afternoon temperatures provided plenty of hangtime. 2019 wines are characterized by their texture and finesse, getting better and better with age.

## WINEMAKING NOTES

Whole cluster pressed. Fermented and aged in stainless steel (2/3) as well as neutral French oak cigar shaped barrels (1/3). Aged on the lees for nine months with minimal stirring during fermentation. Racked once to bottling tank.

## SENSORY

Lemon curd, ripe pear, and spice on the nose evolving into a hint of jasmine. Harmonious on the palate with classic notes of Fuji apple with a creamy mid palate and long, savory finish. In its youth the wine is very refreshing chilled but as it ages, service just below room temperature will allow of its mouthwatering characteristics to shine.

*Gustavo A. Gonzalez*  
Winemaker

## VINTAGE

2019 100%

## VARIETAL

CHARDONNAY 100%

## APPELLATION

NAPA VALLEY 100%

## DISTRICT

OAK KNOLL 100%

## VINEYARD

LAS TRANCAS 100%

## MALOLACTIC FERMENTATION

N/A

## RESIDUAL SUGAR

0.8 G/L

## TITRATABLE ACIDITY

5.5 G/L

## PH

3.90

## ALCOHOL

13.5%

## CASES PRODUCED

995

## PRICE

\$50