



Mira

Stanley Ranch



Varietal: 100% Pinot Noir

Elevation:

Practice:

Dry Extract:

Appellation: Napa Valley

Production: 1479 cases

Alcohol: 14.5%

Acidity:

Residual Sugar:

pH Level:

Tasting Notes:

Red and black cherry aromas with an earthy finish

Aging:

Aged in 100% French oak barrels (75% new) for 12 months.

Winemaking:

Four-day cold maceration fermented in open top tanks with a percentage of whole clusters in one of them using pipeage as the primary extraction tool. 25 days total skin contact time followed by malolactic fermentation in barrel

Food Pairing:

Meaty fish (halibut, cod) and shellfish (lobster, shrimp, crab, scallops.) subtly flavored, simply seasoned poultry and pork dishes

Accolades:

2013 Wine Enthusiast – 92 pts

