

CURRENT RELEASE

Mira Cabernet Franc Hyde Vineyard 2018



VINTAGE SUMMARY

Plenty of rain during the winter followed by a wonderful spring and a mild summer produced excellent conditions for long hang time. 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

Four-day cold maceration followed by 12 days of fermentation. Daily pumpovers during active fermentation at 88°F. 30 days total vat time followed by malolactic fermentation in barrel. Aged for 18 months in 100% French oak barrels (75% new).

SENSORY

When grown in a cooler climate like Carneros, Cabernet Franc presents vibrant raspberry, cassis and purple lilac attributes along with signature earthy gravel undertones. Concentrated dark fruit on the palate are further nuanced by notes of espresso, cedar and bay leaf.

Gustavo A. Gonzalez
Winemaker

VINTAGE

2018 100%

VARIETAL

CABERNET FRANC 100%

APPELLATION

NAPA VALLEY 100%

DISTRICT

CARNEROS 100%

VINEYARD

HYDE VINEYARD 100%

MALOLACTIC FERMENTATION

FULL, IN BARREL

RESIDUAL SUGAR

0.9 G/L

TITRATABLE ACIDITY

6.8 G/L

PH

3.55

ALCOHOL

15.7%

BOTTLE AGE

18 MONTHS

CASES PRODUCED

275