CURRENT RELEASE

Mira Pinot Noir Hyde 2014



VINTAGE SUMMARY

Vintage 2014 is best remembered as the year of the big, Napa centered earthquake. This occurred in August, at a time most wineries are preparing to receive fruit if they haven't already done so. Though wineries were impacted, the vineyards themselves suffered no damage. The months leading to harvest showed a drought tendency, with the 2013/14 season being one of the driest on record. Though rainfall was about half of normal, we received quite a bit of rain in February and March, enough to hold us over for the rest of the season. The warm Spring and dry summer resulted in smaller grapes, which typically means a higher degree in flavor concentration. Nature gave us an unexpected bounty in 2014, however another excellent vintage.

WINEMAKING NOTES

Calera clone. Fiv day cold maceration followed by 17 days of fermentation. A combination of daily pigeage and pumpovers during time on the skins maxing out at a fermentation temperature of 88°F. 23 days total vat time followed by malolactic fermentation in barrel. Aged for 24months in 100% new French oak barrels.

SENSORY

Intriguing strawberry, sweet tobacco and beanilla vanilla aromatics intertwined with blackberry honey, puer tea and pomegranate flavors. A finish filled with ever evolving essence of burnt caramel and a red velvet texture.

Gustavo A. Gonzalez
Winemaker

VINTAGE
2014, 100%

VARIETAL
PINOT NOIR 100%

APPELLATION
NAPA VALLEY 100%

DISTRICT
CARNEROS 100%

VINEYARD
HYDE VINEYARD 100%

MALOLACTIC FERMENTATION
FULL, IN BARREL

RESIDUAL SUGAR
1.2 G/L

TIRATABLE ACIDITY
6.3 G/L

PH
3.45

ALCOHOL
15%

CASES PRODUCED
240

SRP
$75.00