



PROPRIETOR

James "Bear" Dyke Jr.

Whether it was building a garden with my brother in the alley behind our house or riding the tractor through the fields with my grandfather there has always been something peaceful about growing things. I got the same feeling walking the vineyards with Gustavo talking about what an exceptional, innovative, accessible Napa Valley winery could be and the miracle it would be if we ever got the opportunity. I still wonder at the beauty of the cycle that produces grapes each season and amazed at the process that evolves the grapes into wine.

One of my first jobs after a stint at the Senate Parking Lot upon graduating from the University of Arkansas was as Assistant Brewmeister at one of the first Microbreweries in the country, Capital City Brewing Company. The process was grueling,

we mashed with a steel rake while adding 100 plus degree water but the end product was rewarding. Winemaking has a similar thought process but uses a different formula that I find very attractive.

We grew up having wine with meals or my parents did and I found the variation in colors, aromas and taste depending on varietal (I didn't call it that at the time) and vintage fascinating. I remain awed by the idea that you can have a wine from the same grapes from different parts of the same vineyard and still produce a unique product. Napa Valley is a combination of quality and these nuances in the extreme. Add barrel selection and winemaking style of a truly global winemaker with an unforeseen opportunity and you have the miracle of Mira.



VP - SALES

Mark Carnucci

Being from a big Italian family, wine was always a part of meals, especially our big Sunday feasts. I recall always trying to sneak a sip or two with my brothers and cousins. Looking back, I doubt we were as sneaky as we thought. The inclusion of wine with family was an integral part of these gatherings. So, it is not really surprising that I developed an interest in wine.

It was in graduate school that I developed my real passion for wine. While working for a restaurant, I was placed in charge of the wine program. I became drawn to the experience wine could bring to a meal. Not just a food complement, wine was also a way to bring people together and create a feeling of camaraderie.

From working as a kid in my family's Italian bakery to fine tuning my love of wine in college such that it became my career, I wouldn't trade my 20 years in this business for any other work. I am thrilled now to be able to work with a winery that has a genuine appreciation of wine that reflects the quality and character of the grapes rather than merely trying to follow the next trend or fad. The team at Mira has an energy and sense of pride about the wines and what we do that makes this a wonderful place to be.



WINEMAKER

Gustavo A. Gonzalez

I grew up drinking wine with my family, who was in agriculture. My interest in wine as a career stemmed in part from my family's agriculture business. I saw wine as a way to be creative with agriculture. I also recall a bottle in my Dad's wine stash. It was a 1980s bottle from the Robert Mondavi Winery and it had a statement about wine that always stuck with me, starting with how wine has been with us since the start of civilization and its place as an integral part of our culture and "the gracious way of life." This view of wine was why I wanted to and did go to work for Robert Mondavi.

Through my 20 years as a Napa Valley winemaker, I love that I am always learning something new. Every vintage is different and you have to learn how to adjust to those differences. That I am

able to do that in Napa, a place with the unique combination of good climate and good soils and people interested in making the best wine possible, is a true blessing.

Mira Winery is where I bring everything I've learned and love about wine and winemaking together. Working in an area that produces some of the finest grapes in the world, I strive to allow those grapes to shine through in the wines we produce.

I am pleased with what we have produced so far and with the response to those wines. And, I am even more excited about where we are headed and what the future holds for Mira.