

COLLECTORS SERIES

# MIRA Chardonnay Hyde 2012



Located in the Los Carneros AVA in Napa Valley, Hyde Vineyard's east facing slopes provide ideal sun exposure when paired with the cool coastal winds that blow from San Pablo Bay through Carneros. Considered one of the superstar vineyards of the Napa Valley, the grapes from this location are perfect for crafting our single vineyard Chardonnay.

## VINTAGE SUMMARY

2012 presented ideal growing conditions in the Napa Valley. No frosts of note occurred, and Spring, Summer and Fall were all mild and calm in terms of weather. With the naturally cooler temperatures found in the Los Carneros AVA, the fruit ripened without losing its acidity and natural flavor characteristics. This vintage presented few, if any, of the challenges experienced in many recent past vintages. The abundance of grapes allowed winemakers to select only the best for use in the wine.

## WINEMAKING NOTES

Barrel fermented and aged in 100% French oak, 30% new. Permitted to undergo malolactic fermentation in barrel. Aged on the lees for 18 months. Minimal stirring and racked three times.

## SENSORY

Delicate aromas of citrus, pear and orange blossom with a hint of spice. A classic representation from Hyde Vineyard that includes a nice balance of citrus and floral flavors with a clean slate finish representative of the grapes origins. The complexity of the wine results in increasingly diverse flavor characteristics as it sits in the glass.

*Gustavo A. Gonzalez*  
Winemaker

## VINTAGE

2012, 100%

## VARIETAL

CHARDONNAY 100%

## APPELLATION

NAPA VALLEY 100%

## DISTRICT

CARNEROS 100%

## VINEYARD

HYDE 100%

## MALOLACTIC FERMENTATION

FULL, IN BARREL

## RESIDUAL SUGAR

1.3 G/L

## TIRATABLE ACIDITY

5.8 G/L

## PH

3.33

## ALCOHOL

14.5%

## BOTTLE AGE

12 MONTHS

## CASES PRODUCED

275

## SRP

\$65