

COLLECTORS SERIES

MIRA Pinot Noir Hyde 2013



VINTAGE SUMMARY

A very nice growing season filled with dry conditions and an extended sunny Summer, 2013 delivered another excellent vintage. Optimal maturity arrived effortlessly but with a little higher acidity than normal. Nevertheless, the wines show great depth and personality.

WINEMAKING NOTES

Calera clone. Seven day cold maceration followed by 13 days of fermentation. A combination of daily pigeage and pumpovers during time on the skins maxing out at a fermentation temperature of 88°F. 24 days total vat time followed by malolactic fermentation in barrel. Aged for 24 months in 100% new French oak barrels.

SENSORY

Initial traces of familiar berries and spices reveal themselves as black cherry, raspberry, pomegranate and earth as the wine begins to unwind. Definition from the acidity ensures a long and sublime finish.

Gustavo A. Gonzalez
Winemaker

VINTAGE

2013, 100%

VARIETAL

PINOT NOIR 100%

APPELLATION

NAPA VALLEY 100%

DISTRICT

CARNEROS 100%

VINEYARD

HYDE VINEYARD 100%

MALOLACTIC FERMENTATION

FULL, IN BARREL

RESIDUAL SUGAR

0.6 G/L

TIRATABLE ACIDITY

6.3 G/L

PH

3.46

ALCOHOL

15.0%

BOTTLE AGE

11 MONTHS

CASES PRODUCED

250

SRP

\$75