

COLLECTORS SERIES

MIRA Syrah Hyde 2012



VINTAGE SUMMARY

A brilliant vintage from start to finish, 2012 gave us nothing but perfect ripening weather. Warm days, cool nights and not a drop of rain until all of our grapes were in the cellar. A bountiful harvest with some of the best fruit ever.

WINEMAKING NOTES

Four day cold maceration followed by seven days of fermentation. Daily delestage in addition to pumpovers during active fermentation at 88°F. 23 days total vat time followed by malolactic fermentation in barrel. Aged for 20 months in 100% French oak barrels (5% new, 95% 10 year old).

SENSORY

Deep purple in appearance, the color of this wine hints at its depth. Dark berry and caramel aromas give way to espresso, white pepper and mineral notes, with hints of mint and slow cooked meats on both the nose and the palate. The long finish represents a real marriage of the wine's complex aromas and flavors.

Gustavo A. Gonzalez
Winemaker

VINTAGE

2012, 100%

VARIETAL

SYRAH 100%

APPELLATION

NAPA VALLEY 100%

DISTRICT

CARNEROS 100%

VINEYARD

HYDE VINEYARD 100%

MALOLACTIC FERMENTATION

FULL, IN BARREL

RESIDUAL SUGAR

0.7 G/L

TIRATABLE ACIDITY

5.7 G/L

PH

3.68

ALCOHOL

15.0%

BOTTLE AGE

12 MONTHS

CASES PRODUCED

531

SRP

\$45