

COLLECTORS SERIES

MIRA Cabernet Franc 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 effortless but with a little higher acidity than normal. Nevertheless, the wines show great depth and personality.

WINEMAKING NOTES

Four day cold maceration followed by eight days of fermentation. Daily pumpovers during active fermentation at 88°F. 28 days total vat time followed by malolactic fermentation in barrel. Aged for 18 months in 100% French oak barrels (50% new).

SENSORY

Refined and stately, our 2013 Hyde Vineyard Cabernet Franc is a combination of a new planting and an old workhorse block. These come together in a combination of fresh red fruit from the young block and an anise, mineral backdrop from the old block. A pure and unique expression from the Hyde Vineyard, this wine will only continue to develop for years to come.

Gustavo A. Gonzalez
Winemaker

VINTAGE

2013, 100%

VARIETAL

CABERNET FRANC 100%

APPELLATION

NAPA VALLEY 100%

DISTRICT

CARNEROS 100%

VINEYARD

HYDE VINEYARD 100%

MALOLACTIC FERMENTATION

FULL, IN BARREL

RESIDUAL SUGAR

0.5 G/L

TIRATABLE ACIDITY

6.2 G/L

PH

3.67

ALCOHOL

14.5%

BOTTLE AGE

16 MONTHS

CASES PRODUCED

150

SRP

\$95