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Mira Syrah Hyde Vineyard 2009



VINTAGE SUMMARY

A third low rainfall winter in a row was followed by mild and steady Spring as well as Summer. October brought some rains but not enough to impact our otherwise high caliber season.

WINEMAKING NOTES

A true piece of Mira's history, the Mira Syrah Hyde Vineyard 2009 can be considered Mira's "founding wine." It was this lot of exceptional Syrah grapes from Hyde Vineyard in Carneros that inspired Bear and I to make our dream of founding a world-class winery into a reality. More than a decade later this wine retains its original freshness and power but now also shows a whole new depth of character.

Four-day cold maceration followed by seven days of fermentation. Daily delestage in addition to pumpovers during active fermentation at 88°F. 22 days total vat time followed by malolactic fermentation in barrel. Aged for 18 months in 100% French oak barrels (5% new, 95% 10 year old).

SENSORY

Mature aromas of leather, cured meat, and dried flowers lead on the nose while on the palate we find the sanguine, earthy notes have moved to the foreground. Yet the wine remains remarkably fresh after more than a decade in the bottle, with ripe fruit and boysenberry still very much present.

Gustavo A. Gonzalez
Winemaker

VINTAGE

2009 100%

VARIETAL

SYRAH 100%

APPELLATION

NAPA VALLEY 100%

DISTRICT

CARNEROS 100%

VINEYARD

HYDE VINEYARD 100%

MALOLACTIC FERMENTATION

FULL, IN BARREL

RESIDUAL SUGAR

0.8 G/L

TITRATABLE ACIDITY

5.5 G/L

PH

3.70

ALCOHOL

15.5%

BOTTLE AGE

11 MONTHS

CASES PRODUCED

568

LIBRARY PRICE

\$89