

COLLECTORS SERIES

# MIRA Syrah Hyde 2014



## VINTAGE SUMMARY

Vintage 2014 is best remembered as the year of the big, Napa centered earthquake. This occurred in August, at a time most wineries are preparing to receive fruit if they haven't already done so. Though wineries were impacted, the vineyards themselves suffered no damage. The months leading to harvest showed a drought tendency, with the 2013/14 season being one of the driest on record. Though rainfall was about half of normal, we received quite a bit of rain in February and March, enough to hold us over for the rest of the season. The warm Spring and dry summer resulted in smaller grapes, which typically means a higher degree in flavor concentration. Nature gave us an unexpected bounty in 2014, however another excellent vintage.

## WINEMAKING NOTES

Four day cold maceration followed by 10 days of fermentation. Daily delestage in addition to pumpovers during active fermentation at 88°F. 222 days total vat time followed by malolactic fermentation in barrel. Aged for 24 months in 100% French oak barrels (5% new, 95% 10 year old).

## SENSORY

Our clone 877 Hyde Vineyard Syrah begins with aromas of blueberry, fresh pepper and meat. The bright, youthfulness of the wine is a pure reflection of the vintage and its robust structure and broad finish will permit the wine to be at its best for years to come.

*Gustavo A. Gonzalez*  
Winemaker

## VINTAGE

2014, 100%

## VARIETAL

SYRAH 100%

## APPELLATION

NAPA VALLEY 100%

## DISTRICT

CARNEROS 100%

## VINEYARD

HYDE VINEYARD

## MALOLACTIC FERMENTATION

FULL, IN BARREL

## RESIDUAL SUGAR

0.5 G/L

## TIRATABLE ACIDITY

6.1 G/L

## PH

3.47

## ALCOHOL

14.5%

## BOTTLE AGE

9 MONTHS

## CASES PRODUCED

300

## SRP

\$50