

COLLECTORS SERIES

MIRA Syrah Hyde 2015



VINTAGE SUMMARY

2015 is the vintage in which drought was on everyone's mind. Rainfall the previous vintages was minimal at best and 2015 was very dry for most of the State. However, thanks to some early season rains, Napa Valley received 75% of normal rainfall. Thanks to cool temperatures during the growing season the demand for water was kept to a minimum. These cool temperatures also contributed to uneven fruit set which resulted in much lower than average yields. Sugar accumulation was also slightly ahead of flavor development and so we harvested most varieties with more sugar than in the previous vintages. Small vintages typically result in more concentrated wines and 2015 is no exception. We just have much less of it in 2015.

WINEMAKING NOTES

Clone 877, five day cold maceration followed by 10 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

Star anise, leather, lavender and garrigue aromas. Familiar flavors of red fruit compote, bakers chocolate and noticeable acidity end in a persistent medley of cacao seed with a hint of caramel and chocolate covered dates.

Gustavo A. Gonzalez
Winemaker

VINTAGE

2015, 100%

VARIETAL

SYRAH 100%

APPELLATION

NAPA VALLEY 100%

DISTRICT

CARNEROS 100%

VINEYARD

HYDE VINEYARD

MALOLACTIC FERMENTATION

FULL, IN BARREL

RESIDUAL SUGAR

0.8 G/L

TIRABLE ACIDITY

6.4 G/L

PH

3.5

ALCOHOL

15.5%

BOTTLE AGE

9 MONTHS

CASES PRODUCED

215

SRP

\$50