

CURRENT RELEASE

Mira Merlot 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 15 days of fermentation. Daily pumpovers during active fermentation at 88°F. 27 days total vat time followed by malolactic fermentation in barrel. Aged for 18 months in 100% French oak barrels (50% new).

SENSORY

A nose characterized by its terroir: garvel, rocks, earth, dirt that lead to flavors of dark chocolate, tobacco and fruit. The finish is characterized by its medium structure, echoes of berries and semblances of charred meat. A very youthful wine that promises years of aging.

Gustavo A. Gonzalez
Winemaker

VINTAGE

2014, 100%

VARIETAL

MERLOT 95%
CABERNET FRANC 5%

APPELLATION

NAPA VALLEY 100%

DISTRICT

N/A

VINEYARD

HYDE VINEYARD

MALOLACTIC FERMENTATION

FULL, IN BARREL

RESIDUAL SUGAR

0. G/L

TIRABLE ACIDITY

6.1 G/L

PH

3.67

ALCOHOL

14.5%

CASES PRODUCED

300

SRP

\$65.00