

## COLLECTORS SERIES

# Mira Cabernet Franc Hyde Vineyard 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

Six day cold maceration followed by seven days of fermentation. Daily pumpovers during active fermentation at 88°F. 32 days total vat time followed by malolactic fermentation in barrel. Aged for 18 months in 100% French oak barrels (50% new).

### SENSORY

Our 2014 Hyde Vineyard Cabernet Franc is the epitome of a true Napa Valley Cabernet Franc. Grown in the cooler Carneros region, this wine comes alive with vibrant red fruit character. The pencil lead undertones further display the typicity of this noble grape while the dark fruit flavors reveal its Hyde vineyard pedigree. Expect this wine to further reveal its many layers as it ages gracefully in the cellar.

*Gustavo A. Gonzalez*  
Winemaker

### VINTAGE

2014, 100%

### VARIETAL

CABERNET FRANC 100%

### APPELLATION

NAPA VALLEY 100%

### DISTRICT

CARNEROS 100%

### VINEYARD

HYDE VINEYARD 100%

### MALOLACTIC FERMENTATION

FULL, IN BARREL

### RESIDUAL SUGAR

0.1 G/L

### TITRATABLE ACIDITY

6.6 G/L

### PH

3.53

### ALCOHOL

14.5%

### BOTTLE AGE

16 MONTHS

### CASES PRODUCED

200

### SRP

\$95