

**CURRENT RELEASE**

# Mira Chardonnay Hyde Vineyard 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 also 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**

A very low vigor block of Robert Young clone, this Chardonnay is whole cluster pressed and fermented and aged in French oak barrels, 10% new. Aged on the lees for 24 months with minimal racking and minimal stirring. Partial malolactic fermentation to retain acidity and add complexity.

**SENSORY**

Intense apple, pear and honeysuckle aromas our Hyde Vineyard Chardonnay is a textural journey with flavors along the way reminiscent of apple crostata and pie crust coming together in a persistent and savory finish that leaves the palate ready for more.

*Gustavo A. Gonzalez*  
Winemaker

**VINTAGE**

2015 100%

**VARIETAL**

CHARDONNAY 100%

**APPELLATION**

NAPA VALLEY 100%

**DISTRICT**

CARNEROS 100%

**VINEYARD**

HYDE VINEYARD 100%

**MALOLACTIC  
FERMENTATION**

PARTIAL, IN BARREL

**RESIDUAL SUGAR**

1.0 G/L

**TITRATABLE ACIDITY**

5.8 G/L

**PH**

3.34

**ALCOHOL**

15.5%

**CASES PRODUCED**

198

**SRP**

\$89