

**CURRENT RELEASE**

# Mira Chardonnay Hyde 2014



**VINTAGE SUMMARY**

Vintage 2014 is best remembered as the year of the big, Napa centered earthquake. This occurred in August, when most wineries are preparing to receive fruit if they haven't already done so. Though wineries were impacted, the vineyards 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 enough in February and March 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**

Whole cluster pressed. Fermented and aged in French oak barrels, 8% new. Aged on the lees for 24 months with minimal racking and minimal stirring. Full malolactic fermentation to soften acidity. Bottled non filtered.

**SENSORY**

A world class chardonnay direct from Napa Valley, our Hyde Vineyard Chardonnay at first reveals very subtle aromas that only begin to fully reveal themselves after some interaction in the glass. Honey, pineapple and peach transform into apple, guava and citrus leaf aromas. On the palate the gorgeous interplay of the wines acidity and honey flavors meld into a delicate and long mineral tinged with chamomile finish. Decant this wine to delve deeper into this wine's complexity.

*Gustavo A. Gonzalez*  
Winemaker

**VINTAGE**

2014, 100%

**VARIETAL**

CHARDONNAY 100%

**APPELLATION**

NAPA VALLEY 100%

**DISTRICT**

CARNEROS 100%

**VINEYARD**

HYDE 100%

**MALOLACTIC  
FERMENTATION**

FULL, IN BARREL

**RESIDUAL SUGAR**

2.5 G/L

**TITRATABLE ACIDITY**

6.3 G/L

**PH**

3.26

**ALCOHOL**

14.5%

**BOTTLE AGE**

12 MONTHS

**CASES PRODUCED**

300

**SRP**

\$89