

CURRENT RELEASE

Mira Pinot Noir Hyde & Sons Vineyard 2014



SENSORY NOTES

Introducing itself as unmistakably Pinot Noir, this wine's classic Burgundian nose of sage and mountain herbs gives way to a more subtle expression of floral perfume as it evolves in the glass. On the palate it delivers bright red fruit – think pomegranate – flavors that give way to accents of warm spice and wood with a structure that will continue to evolve for years in the cellar.

VINEYARD NOTES

Located slightly to the west of Hyde Vineyards on the south side of the Carneros Highway, the Hyde & Sons Vineyard is home to the Hyde Estate Winery where the Hyde Family produce their own estate wines. This Pinot Noir was planted in 2009 using a unique, hand-propagated clone sourced from one of the most coveted vineyards in Burgundy and is extremely limited.

WINEMAKING NOTES

Five day cold maceration followed by 14 days of fermentation. A combination of daily pigeage and pumpovers during time on the skins maxing out at a fermentation temperature of 88°F. 20 days total vat time followed by malolactic fermentation in barrel. Aged for 24 months in 100% new French oak barrels.

VINTAGE SUMMARY

The 2013/14 season was 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 and yielded another excellent vintage.

VINTAGE

2014 100%

VARIETAL

PINOT NOIR 100%

APPELLATION

NAPA VALLEY 100%

DISTRICT

CARNEROS 100%

VINEYARD

HYDE & SONS 100%

MALOLACTIC FERMENTATION

FULL, IN BARREL

RESIDUAL SUGAR

1.3 G/L

TITRATABLE ACIDITY

6.0 G/L

PH

3.5

ALCOHOL

14.5%

BOTTLE AGE

15 MONTHS

BARREL PROGRAM

24 MONTHS

100% NEW FRENCH OAK

CASES PRODUCED

350

RELEASE PRICE

\$75