

**CURRENT RELEASE**

# Mira Cabernet Franc 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. With cooler temperatures during the growing season the demand for water was kept to a minimum. Those cool temperatures also contributed to uneven fruit set which resulted in much lower than average yields. Sugar accumulation was slightly ahead of flavor development and so we harvested most varieties with more sugar than in the previous years. Lighter harvests typically result in more concentrated wines and 2015 is no exception, but as a result we produce fewer cases.

**WINEMAKING NOTES**

Four-day cold maceration followed by nine days of fermentation. Daily pump overs 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 (75% new). Only six barrels produced.

**SENSORY**

When grown in a cooler climate like Carneros, Cabernet Franc shows a vibrant red fruit character along with the signature pencil lead undertones. Careful and intensive vineyard management by the Hyde family results in a wine with concentrated dark fruit tones balanced by notes of cocoa and spice contributed by substantial contact with new French oak.

*Gustavo A. Gonzalez*  
Winemaker

**VINTAGE**

2015 100%

**VARIETAL**

CABERNET FRANC 100%

**APPELLATION**

NAPA VALLEY 100%

**DISTRICT**

CARNEROS 100%

**VINEYARD**

HYDE VINEYARD 100%

**MALOLACTIC  
FERMENTATION**

FULL, IN BARREL

**RESIDUAL SUGAR**

0.7 G/L

**TITRATABLE ACIDITY**

6.7 G/L

**PH**

3.61

**ALCOHOL**

13.9%

**BOTTLE AGE**

16 MONTHS

**CASES PRODUCED**

145

**PRICE**

\$89