

CURRENT RELEASE

Mira Pinot Noir 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

Calera clone. Four day cold maceration followed by 15 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.

SENSORY

Captivating aromas that includes dark black cherry, anise, baking spice, toasty notes and Spanish lavender give to plum, bilberry and cranberry flavors with a delicate mineral texture wrapped in a silky, long finish.

Gustavo A. Gonzalez
Winemaker

VINTAGE

2015 100%

VARIETAL

PINOT NOIR 100%

APPELLATION

NAPA VALLEY 100%

DISTRICT

CARNEROS 100%

VINEYARD

HYDE VINEYARD 100%

**MALOLACTIC
FERMENTATION**

FULL, IN BARREL

RESIDUAL SUGAR

1.2 G/L

TITRATABLE ACIDITY

5.9 G/L

PH

3.56

ALCOHOL

13.9%

CASES PRODUCED

243

SRP

\$89