

CURRENT RELEASE

Mira Merlot 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

Four day cold maceration followed by 15 days of fermentation. Daily pumpovers during active fermentation at 88°F. 27 days total vat time followed by malolactic fermentation in barrel. Aged for 18 months in 100% French oak barrels (50% new).

SENSORY

A nose characterized by its terroir: gravel, rocks, earth, dirt that lead to flavors of dark chocolate, tobacco and fruit. The finish is characterized by its medium structure, echoes of berries and semblances of charred meat. A very youthful wine that promises years of aging.

Gustavo A. Gonzalez
Winemaker

VINTAGE

2015 100%

VARIETAL

MERLOT 100%

APPELLATION

NAPA VALLEY 100%

DISTRICT

N/A

VINEYARD

HYDE VINEYARD

MALOLACTIC FERMENTATION

FULL, IN BARREL

RESIDUAL SUGAR

0.7 G/L

TITRATABLE ACIDITY

5.9 G/L

PH

3.66

ALCOHOL

15%

CASES PRODUCED

330

PRICE

\$89