

## CURRENT RELEASE

# Mira Merlot Hyde Vineyard 2016



### VINTAGE SUMMARY

2016 saw another nearly perfect vintage in the Napa Valley. Winter precipitation afforded relief from drought concerns but a very nice Spring and mild Summer brought slightly less than average yields, smaller clusters and more concentration in the fruit. Mid October brought substantial rains to the region, the first in quite some years, however we were fortunate to already have all of our grapes in.

### 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

Red cherry, mocha, gravel, sweet tobacco, earth, and graphite on the nose lead to flavors of red currant, violet, dark chocolate, and vanilla. The mid-palate is supported by silky, fine-grain tannins and a well-structured finish.

*Gustavo A. Gonzalez*  
Winemaker

### VINTAGE

2016 100%

### VARIETAL

MERLOT 100%

### APPELLATION

NAPA VALLEY 100%

### DISTRICT

N/A

### VINEYARD

HYDE VINEYARD

### MALOLACTIC FERMENTATION

FULL, IN BARREL

### RESIDUAL SUGAR

0.8 G/L

### TITRATABLE ACIDITY

6.8 G/L

### PH

3.51

### ALCOHOL

15%

### CASES PRODUCED

350

### PRICE

\$95