

CURRENT RELEASE

Mira Pinot Noir 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

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

Expressive aromas consisting of dark black cherry, lilac, star anise, baking spice, raspberry and tea leaf on the nose. Plum, baking spices and cranberry flavors on the palate lead to soft and silky tannins with minerality and satisfying acid on the finish.

Gustavo A. Gonzalez

Winemaker

VINTAGE

2016 100%

VARIETAL

PINOT NOIR 100%

APPELLATION

NAPA VALLEY 100%

DISTRICT

CARNEROS 100%

VINEYARD

HYDE VINEYARD 100%

MALOLACTIC FERMENTATION

FULL, IN BARREL

RESIDUAL SUGAR

1.8 G/L

TITRATABLE ACIDITY

6.1 G/L

PH

3.7

ALCOHOL

13.5%

CASES PRODUCED

200

SRP

\$95