

CURRENT RELEASE

Mira Pinot Noir Hyde Vineyard 2017



VINTAGE SUMMARY

2017 is a year in which Nature kept us on our toes through much of the growing season. Winter brought us a much-needed abundance of rain that refreshed our groundwater supplies. The mild spring felt like a continuation of winter which culminated in a rare June hailstorm. The winter rains were brought to balance with very warm summer temperatures leading to the wildfires at the end of harvest. Fortunately for Mira, none of our vineyards were impacted and we had wrapped up harvest before the fires, saving us from any effect on wine quality.

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

Aromas of cranberry, tea leaf, allspice, clove and Bing cherries followed by red currants and plum on the palate lead to soft and silky tannins with minerality and satisfying acid on the finish.

Gustavo A. Gonzalez
Winemaker

VINTAGE

2017 100%

VARIETAL

PINOT NOIR 100%

APPELLATION

NAPA VALLEY 100%

DISTRICT

CARNEROS 100%

VINEYARD

HYDE VINEYARD 100%

MALOLACTIC FERMENTATION

FULL, IN BARREL

RESIDUAL SUGAR

0.8 G/L

TITRATABLE ACIDITY

5.7 G/L

PH

3.64

ALCOHOL

14.5%

CASES PRODUCED

180

SRP

\$95