

**CURRENT RELEASE**

# Mira Chardonnay 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**

A very low vigor block of Robert Young clone, this Chardonnay is whole cluster pressed and fermented and aged in French oak barrels, 13% new. Aged on the lees for 24 months with minimal racking and minimal stirring. Full malolactic fermentation and bottled unfiltered.

**SENSORY**

A world class chardonnay from the venerable Hyde Vineyard in Carneros, this wine presents Golden apple, crème brulee, apricot, chai-spice, white peach and Bosc pear on the nose. On the palate, the wine's acidity and honeycomb flavors meld into a delicate and long mineral tinged with chamomile finish.

*Gustavo A. Gonzalez*  
Winemaker

**VINTAGE**

2017 100%

**VARIETAL**

CHARDONNAY 100%

**APPELLATION**

NAPA VALLEY 100%

**DISTRICT**

CARNEROS 100%

**VINEYARD**

HYDE VINEYARD 100%

**MALOLACTIC  
FERMENTATION**

PARTIAL, IN BARREL

**RESIDUAL SUGAR**

0.8 G/L

**TITRATABLE ACIDITY**

5.5 G/L

**PH**

3.51

**ALCOHOL**

14.5%

**CASES PRODUCED**

200

**SRP**

\$95