

CURRENT RELEASE

Mira Chardonnay Hyde Vineyard 2018



VINTAGE SUMMARY

Plenty of rain during the winter followed by a wonderful spring and a mild summer produced excellent conditions for long hang time. Late bud break and flowering combined with these perfect weather conditions to produce even ripening. The cooler than normal vintage allowed for slow sugar accumulation that permitted us to wait as long as possible for flavor development and ideal harvest conditions. Thanks to the wet winter and perfect berry set conditions we were rewarded with a bountiful but full of flavor vintage.

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 intense aromatics of citrus, stone fruit, honeycomb and white peach on the nose. On the palate, the wine's acidity and lemon curd flavors meld into a delicate and long minerality tinged with chamomile finish.

Gustavo A. Gonzalez
Winemaker

VINTAGE

2018 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

6.7 G/L

PH

3.28

ALCOHOL

13.9%

CASES PRODUCED

200

SRP

\$95