

CURRENT RELEASE

Mira Syrah 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

The less common 877 clone offers everything we are looking for in our Syrah. Neutral oak preserves the purity of that character and barrel aging balances the natural acidity generated from the cooler growing conditions of Carneros.

A four-day cold maceration is followed by 12 days of fermentation. Daily delestage in addition to pump overs occur during active fermentation at 90°F. The wine spends 27 days total in vat followed by malolactic fermentation in barrel. The wine is then aged for 18 months in 100% French oak barrels - 5% new and 95% 10-year old.

SENSORY

Aromas of dark blackberry, currants, white pepper, gravel, and leather are followed by intense flavors of blackcurrants, cured meats (think charcuterie), pepper, and anise.

Gustavo A. Gonzalez
Winemaker

VINTAGE

2017 100%

VARIETAL

SYRAH CLONE 877 100%

APPELLATION

NAPA VALLEY 100%

DISTRICT

CARNEROS 100%

VINEYARD

HYDE VINEYARD 100%

MALOLACTIC FERMENTATION

FULL, IN BARREL

RESIDUAL SUGAR

1.2 G/L

TITRATABLE ACIDITY

6.2 G/L

PH

3.64

ALCOHOL

15%

BOTTLE AGE

9 MONTHS

CASES PRODUCED

154

SRP

\$95