

CURRENT RELEASE

Mira Syrah Hyde Vineyard 2016



VINTAGE SUMMARY

2016 saw another nearly perfect vintage in the Napa Valley. Winter precipitation afforded relief from drought concerns, while a very pleasant spring and mild summer produced 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, but we were fortunate to already have in all of our grapes.

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

Classic characteristics like blueberry and fig arrive in waves on the palate followed closely by cooked red fruits and bitter chocolate. A rich and full finish presents flavors of roasted wild game and subtle notes of white pepper that linger on the palate.

Gustavo A. Gonzalez
Winemaker

VINTAGE

2016 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

400

SRP

\$80