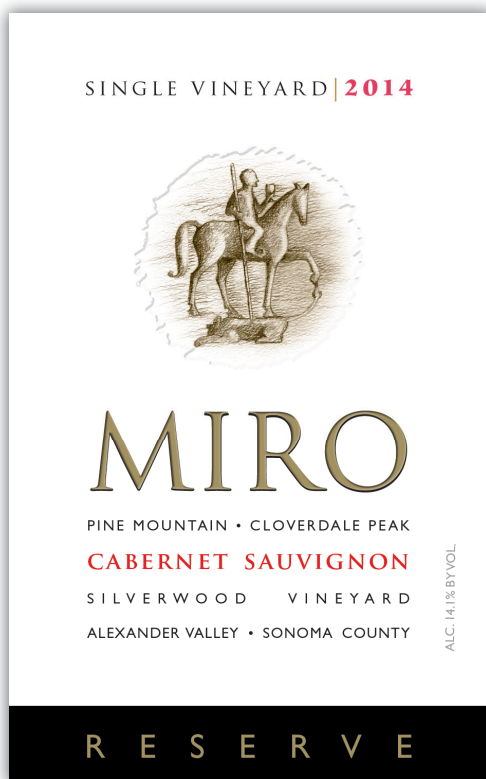


# MIRO CELLARS | 2014 RESERVE CABERNET SAUVIGNON



**WINEMAKER'S TASTING NOTES:** The moderate temperature changes on top of the mountain, due to the terroir and diurnal shifts, result in wines with massive—but soft—tannins. The ample aromas of wild blue and blackberries are layered over aromas that hint of minerals and hot, dusty rocks. Aging this wine in 35% new French oak brings in toasty, smoky aromas with a touch of cinnamon, dark chocolate and dusty cocoa. The mouth feel is of a big wine with significant, but soft, tannins, finishing long and balanced overall. The wine is definitely young at the time of these notes. The aging potential should be very good—it can easily age for 10 or more years.

*Miro searches the region for the finest grapes from a variety of vineyards to make his one-of-a-kind specialty wines. Award winning winemaker Miro Tcholakov considers the particular geology and seasonal climate variations of each vineyard when selecting the most interesting grapes the region has to offer. Because Miro has complete freedom to make precisely the wines he loves best, the results are a spectacular leap above the expected.*

**VINEYARD:** Silverwood Vineyard is located almost at the top of Cloverdale's Pine Mountain—the newest appellation in Sonoma County. The vineyard is at 2200 feet elevation above the meandering Russian River down in the valley. The soil there is as rugged as it gets: mostly decomposed rock and shale. This is extreme viticulture! The allure of mountain grown grapes is the extended sunshine and more intense solar radiation. This vineyard is above the fog layer and experiences milder temperature inversions—cool days and warmer nights. All of that contributes to abundant but soft tannins, deep dark color and pronounced fruity aromas in the blueberry-blackberry spectrum.

**WINEMAKING:** The grapes were harvested on September 23, and then destemmed and sorted by removing the raisins and the shot green berries. The whole berries were directly dumped into a tank for cold maceration for about 5 days and then fermented and pressed at dryness. The malo-lactic fermentation was complete in barrels. During aging the wine was racked twice, barrel to barrel, with nitrogen.

**HARVEST:** September 23, 2014

**BRIX:** 25

**ALCOHOL:** 14.1%

**TA:** 0.6

**RS:** 0.1%

**pH:** 3.69

**BOTTLED:** May 26, 2016

**PRODUCTION:** 487 ccs

*Miro Tcholakov*