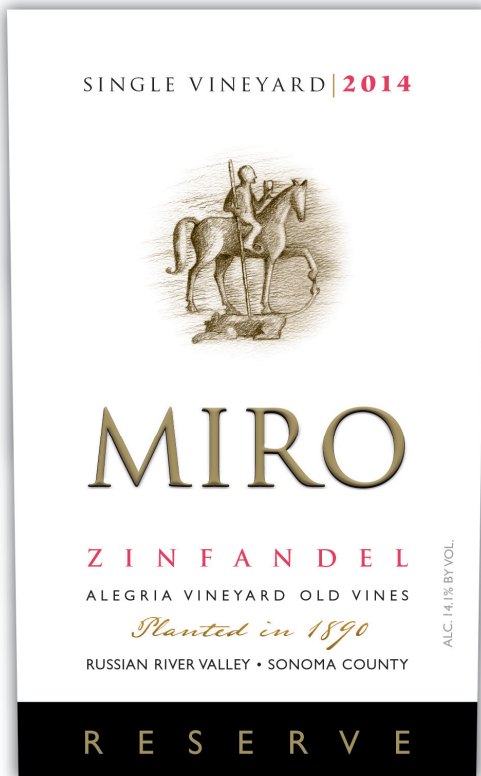


MIRO CELLARS | 2014 ALEGRIA VINEYARD RESERVE ZINFANDEL



WINEMAKER'S TASTING NOTES: The wine is bright and lively with mélange of aromas: predominantly dark cherry, blueberry and plums. This is a very elegant and pure Zin, without any of the heaviness or often raisiny and porty aroma associated with Zin sometimes. The fine oak barrel aging in 30% new French and American oak brings in subtle aromas of vanilla, brown sugar, cinnamon and slight toast and smokiness. The mouth feel is solid, with medium body and very soft and elegant tannins that accentuate the wine's long and juicy finish. Zinfandels, when balanced, are very versatile food pairing wines with broad range and this wine will satisfy your palate with many of your favorite dishes. The wine is delicious now, but with some patience and proper aging, in 2–5 years it will be even better.

ALEGRIA VINEYARD is located just south of Healdsburg on the Old Redwood Highway at the entrance to Russian River Valley. The vineyard was planted in 1890 and it is predominately Zin mixed with another 20 varieties of grapes. Alegria Vineyard is registered by The Historic Vineyard Society.

VINTAGE: The 2014 harvest season began with one of the earliest bud breaks in history. At Trentadue, the Old Vine block of Sangiovese was the first one to awaken on March 10th. The rest of the varieties followed—3 weeks earlier than bud break usually occurs—and as you may have guessed, the harvest began record-breakingly early as well. Despite the unusual timings, the growing conditions were just about perfect with normal to slightly below normal yields. The best thing about the early harvest is that the malolactic fermentations finished quickly due to the warm weather.

WINEMAKING: The grapes were harvested on September 30th, 2014.

The fruit was handled in the gentlest way possible, hand sorted and fermented in small open top fermenters with a minimum of three hand punch-downs per day. As usual, the most effort was in extracting as much of the beautiful Zin aromas without the harsh tannins. The malolactic fermentation was done in barrels; aging was done in 30% new European and American oak barrels for about 16 months.

HARVEST: September 30, 2014

BRIX: 24

ALCOHOL: 14.1%

TA: 0.61

RS: 0.1%

pH: 3.78

BOTTLED: March 11, 2016

PRODUCTION: 324 ccs

Miro Tcholarov