

MIRO CELLARS | 2014 RESERVE PETITE SIRAH



WINEMAKER'S TASTING NOTES: Another stunning vintage from this little vineyard. The wine is inky dark, almost opaque with a deep, purple hue. On the nose it opens with intense blueberry and blackberry aromas with a toasty caramel and cinnamon undertone. Further aeration reveals deeper, complex layers of ripe plums, white pepper followed by licorice, cedar and a touch of mint. On the mouth this wine is extracted and heavy but well balanced—all the way to a big, hedonistic, juicy, mouth filling finish. Longevity is to be expected from this variety for next 8–12 years.

TRACK RECORD FOR MIRO COYOTE RIDGE PETITE SIRAH:

- 2001: **89** points—*R. Parker*
92 points—*Wine Enthusiast*
91 points—*Wine and Spirits*
TOP PICK—*USA Today and NY Times*
- 2002: **90** points—*R. Parker*
90 points & Silver Medal—*California State Fair*
- 2003: **GOLD MEDAL**—*Orange County Fair Wine Competition*
GOLD MEDAL—*International Eastern Wine Competition*
- 2004: **90** points—*Wine Enthusiast*
94 POINTS, **GOLD MEDAL &**
BEST OF SONOMA APPELLATIONS—*California State Fair*
BEST OF CLASS—*California State Fair*

LAST TIME I MADE WINE FROM THIS DRY FARMED VINEYARD WAS BACK IN 2004. Nine years later, the vines are older and producing even better fruit. The word “vineyard” is a bit of an overstatement for this single acre of vines grown on a steep cliff above the floor of Dry Creek Valley. The hard, red soil, lack of irrigation, and hot summer days provide a bit of a challenge for the vines, but their struggle results in super-concentrated fruit, and only 2 to 2.5 tons of grapes per acre. The bud wood for the vines was taken from century-old vines grown on the Trentadue Estate property in Geyserville. All vines are head-pruned in the old traditional way, which I believe is best for Petite Sirah.

WINEMAKING: The grapes were fermented in open top vessels with the old-world *punch down by hand* technique for the gentlest extraction. The fermented grapes were pressed “direct”—without using a pump—on the sixth day after harvest. The wine was aged 18 months in 50% new French and American oak barrels; 50% neutral older barrels. Prior to bottling, the wine was fined lightly with egg whites.

CRUSH: September 8, 2014

BLEND: 100% Petite Sirah

ALCOHOL: 14.5%

TA: 0.59 **PH:** 3.61

RS: 0.3%

BOTTLED: April 29, 2016

Miro Tcholakov

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.