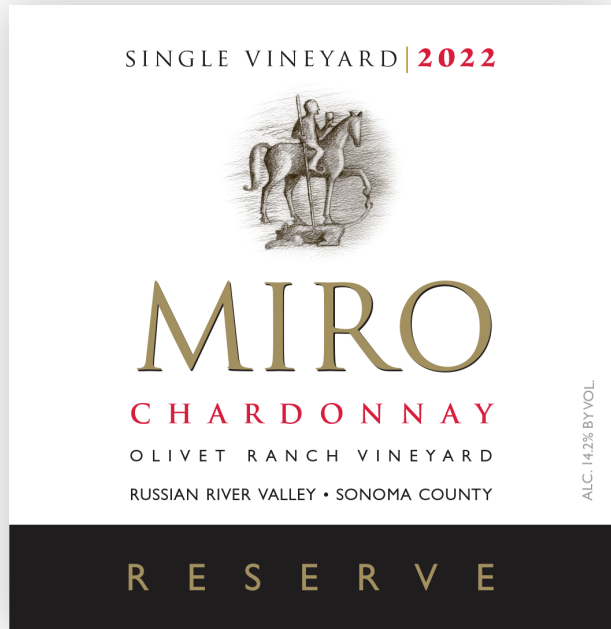




MIRO CELLARS

2022 RESERVE CHARDONNAY



HARVEST: September 15, 2022

BLEND: 100% Chardonnay

BOTTLED: July 2, 2023

ALCOHOL: 14.2%

TA: 0.65 **pH:** 3.55 **RS:** 0.0%

PRODUCTION: 250 cases

Winemaker's Description: The 2022 Reserve Chardonnay has a typical for the variety and the style aromas of tropical fruits, ripe apples, peaches, and apricots. Further aeration reveals deeper aromas of toast with a touch of caramel and ripe Meyer lemons meringue and a bit of minerality. The mouth feel is generous and rich, with tamed acidity and long and round finish. Cheers!

The Vintage:

The 2022 harvest year was near perfect for growing grapes and the second consecutive year of lighter-than-normal crop yield. The berry size was smaller than average, delivering exceptional flavors and intense color. These beautiful grapes were fruit-forward and perfectly ripe when harvested. The season started early and was cold. The summer had none of our usual prolonged heat waves.

The Vineyard:

The grapes for the 2022 Miro Cellars Reserve Chardonnay were sourced from an established Russian River vineyard. The small berries and clusters provided great concentration of aromas and flavors. The grapes were hand-picked early in the morning at the lowest temperature possible in small half-ton bins.

Winemaking:

We pressed the fruit directly without destemming for preserving more of the delicate aromas. The entire lot was barrel fermented using three different types of yeast with partial malolactic fermentation to preserve the fruit expression of the grapes and to keep more of the natural acidity and freshness. The lees on the bottom of the barrels was stirred twice per month for increased mouthfeel and viscosity.