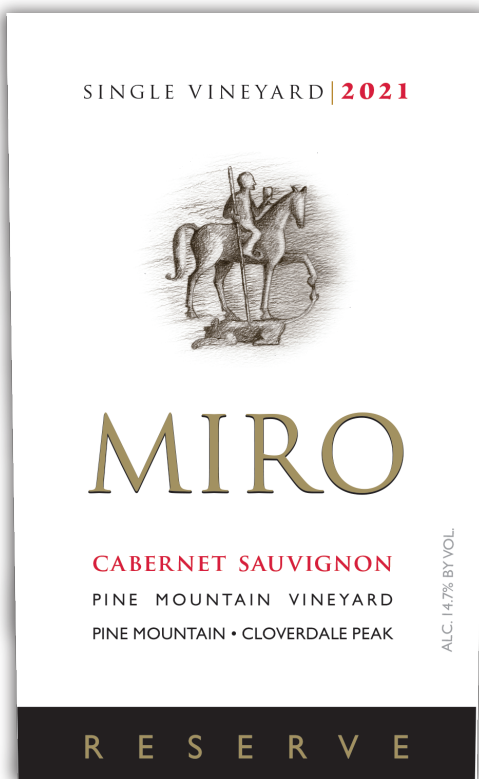




## MIRO CELLARS | 2021 RESERVE CABERNET SAUVIGNON



**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. Aging this wine in 40% 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.

**VINEYARD:** Located near the top of Pine Mountain this vineyard is 3000 feet above the basin of Russian River below. The moderating temperature inversion at that elevation supports softer, more velvety tannins, intense color in the wine, concentrated wild berry aromas and enhanced variety specific flavors of dark fruit, minerality and rich spice. The vineyard is above the fog layer and experiences milder diurnal temperatures -warmer nights and cooler days. The vines are about fifteen years old now and mature enough to produce their best fruit. The soils are classic: red as a brick, volcanic by nature, providing abundant mineral content, but poor enough to make the vines “suffer” a bit and therefore produce fewer—but packed with flavor—small berries and clusters.

**WINEMAKING:** The grapes were harvested by hand on September 20th, 2021. After cluster sorting the grapes were destemmed only and after 5 days of “cold soak” fermented in stainless steel tanks using indigenous yeast. Post-fermentation, the wine was macerated on the skins for total of 21 days and then pressed and racked twice before racking it to barrels. Malolactic fermentation was completed in barrels. During barrel aging, the wine was racked twice using nitrogen.

**HARVEST:** September 20th, 2021

**FERMENTATION:** In stainless steel tank for 21 days

**BARREL AGING:** 20 months in  
35% new French oak,  
65% neutral French oak

**BOTTLED:** June 30, 2023

**PRODUCTION:** 533 6x750ml cases

**ALC:** 14.7% by volume

**TA:** 6.2 g/L

**pH:** 3.74

**RS:** 0.0g/L

*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.*