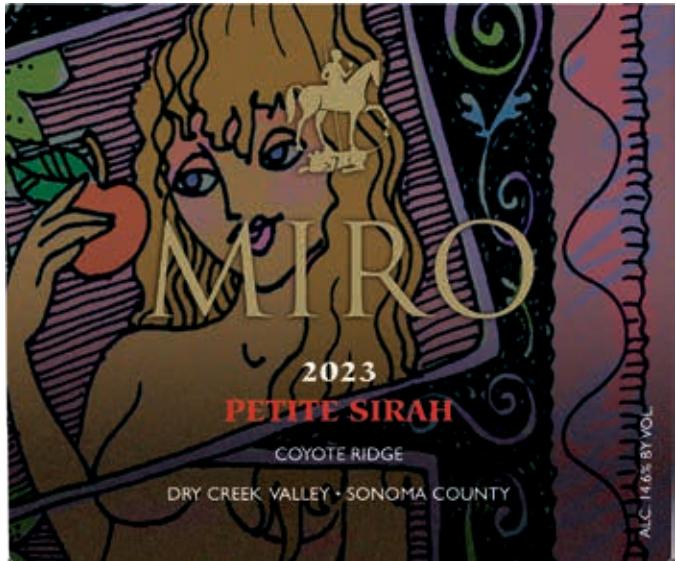




MIRO CELLARS

2023 DRY CREEK VALLEY PETITE SIRAH



HARVEST: October 16, 2023

BRIX: Average 25.5° at harvest

ALC: 14.6%

TA: 6.1 g/L **RS:** 0.3% **pH:** 3.46

BOTTLED: June 16, 2025

PRODUCTION: 300 cases (12/750ml)

Winemaker's Description: The wine has very distinct blueberry and blackberry aromas, a hint of violets, followed by subtle aromas of cocoa beans, maple syrup, cinnamon, and slight toast and smokiness. The mouthfeel is solid, medium-bodied, with very soft and elegant (for Petite Sirah) tannins that accentuate the wine's long and juicy finish. The wine is delicious now; with some patience and proper cellaring, in four to eight years it will be even better.

Vineyard: The grapes are from the Coyote Ridge upper block Vineyard, situated almost in the middle of Dry Creek Valley. This is our 22nd vintage from the tiny 1.2 acre vineyard, planted on decomposed rocks and brick-red Manzanita-type soils—very well suited for low pH Petites with deep red color and solid, age-worthy structure. The vineyard is about 29 years old now and dry-farmed.

The Vintage: The 2023 vintage was one of the coolest and latest vintages I've seen in the last two decades. The much-needed rain was more than 55 inches in the Russian River Valley. The precipitation brought extra canopy growth in the vineyards, and led to 5%–15% higher yields for most varieties. Overall, the season was late from bud break through veraison; finally ripening and harvest. As a result of the long and slow ripening, the 2023 vintage wines are intensely flavorful, beautifully colored, dense, concentrated, and moderate in alcohol. The tannin, structure, and acidity of these wines resembles some of the best European vintages. 2023 is the most age-worthy and memorable vintage in a long time.

Winemaking: The fruit was handled in the gentlest way possible, hand-sorted, and fermented in small open-top fermenters with the fewest hand punch-downs needed daily. As usual, the goal is to extract all of the beautiful Petite Sirah aroma, but to discourage harsh tannins. The malolactic fermentation was done in barrels; aging was done in 25% new French oak barrels for about 18 months.