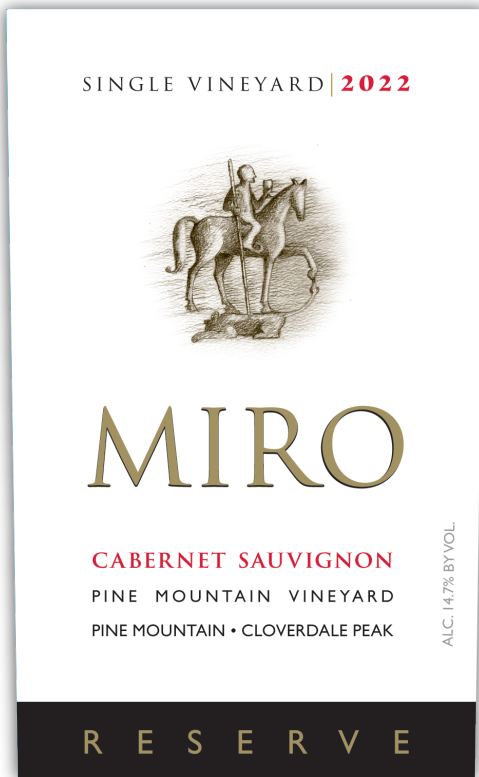




MIRO CELLARS | 2022 RESERVE CABERNET SAUVIGNON



HARVEST: September 17, 2022

BRIX: 24.5°

BLEND: 100% Cabernet Sauvignon

FERMENTATION: Stainless steel,
33 days extended maceration

BARREL AGING: 26 months;
44% new French oak,
balance one- and two-year-old
French oak

BOTTLED: December 12, 2024

ALCOHOL: 14.5%

TA: 0.61 **pH:** 3.68 **RS:** 0.0%

PRODUCTION: 230 cases

THE VINEYARD: Located near the top of Pine Mountain, this vineyard sits 3,000 feet above the basin of the Russian River below. The moderating temperature inversion at that elevation supports softer, more velvety tannins, intense color, concentrated wild-berry aromas, and enhanced varietal flavors of dark fruit, minerality, and rich spice. Above the fog layer, the site sees milder diurnal swings—warmer nights and cooler days. The vines are about fifteen years old now, mature enough to produce their best fruit. The soils are classic: red as a brick, volcanic by nature, rich in minerals but poor enough to make the vines “suffer” a bit, producing fewer—but flavor-packed—small berries and clusters.

THE VINTAGE: According to the National Integrated Drought Information System, 2022 was the driest year on record in 128 years. The good news: Sonoma County saw no fires, and quality was very high across all varieties, with notably smaller berry and cluster sizes packing a stellar 2022 vintage. Yields, as one might suspect, were down about 18% on average.

WINEMAKING: The grapes were harvested by hand on September 17, 2022. After cluster sorting they were destemmed only and, following three days of cold soak, fermented in stainless steel using indigenous yeast. Post-fermentation, the wine macerated on the skins for a total of 33 days, then was pressed and racked twice before going to barrel. Malolactic fermentation completed in barrel, and the wine was racked twice during aging using nitrogen.

WINEMAKER’S DESCRIPTION: Aromas of wild blueberry and blackberry are plentiful but restrained, accompanied by notes of minerals and hot, dusty rock. Aging in 44% new French oak adds toast and smoke with a touch of maple, dark chocolate, and dusty cocoa. The mouthfeel is that of a big wine, finishing long and balanced.
Aging potential: 10+ years.