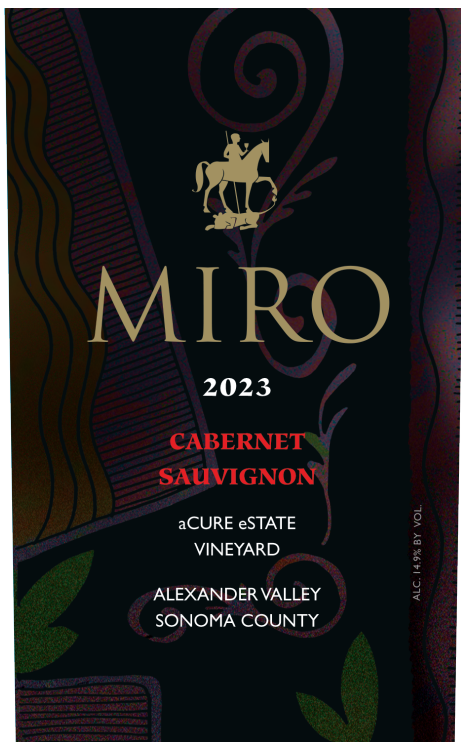




MIRO CELLARS

2023 ACURE ESTATE CABERNET SAUVIGNON



The Vineyard:

This prime hillside Alexander Valley vineyard, owned by Doctor Siegemund, is biodynamically farmed with minimal irrigation and fertilizing, just south of bucolic Cloverdale. The entire site is only five acres across five different blocks, with closely spaced vines basking in a southeastern exposure. The aCURE eSTATE Cabernet grows in the decomposed granite and serpentine of the Mayacamas—shallow, low-fertility soils that naturally restrain vigor and concentrate the fruit.

The Vintage:

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

Winemaking:

The grapes were harvested by hand on October 13, 2023. After hand sorting they were destemmed only for 100% whole-berry fermentation. Following a few days of cold soak, the wine fermented with indigenous ("native") yeast at relatively low temperature, with extended maceration of 31 days on the skins. After pressing, the wine was racked twice before barreling down, then racked twice more during aging using nitrogen only.

Winemaker's Description:

The wines from aCURE eSTATE are remarkably consistent in their unique, terroir-driven character. These shallow, low-fertility soils rein in the natural Cabernet vigor, reducing berry size and yields considerably to make concentrated wines with well-expressed minerality and dark stone-fruit aromas. The nose is complex, with layers of dark stone fruit and berry, maple, cocoa-mocha, and a hint of forest floor. There's a certain velvety texture on the palate and a rich but focused, fruit-dominated finish. Enjoy now or age another 5–7 years. Cheers.

HARVEST: October 13, 2023	BOTTLED: July 17, 2025
BRIX AT HARVEST: 26°	ALCOHOL: 14.8%
BLEND: 100% Cabernet Sauvignon	TA: 0.62 pH: 3.54 RS: 0.31%
BARREL AGING: 21 months; 25% new French oak	PRODUCTION: 336 cases