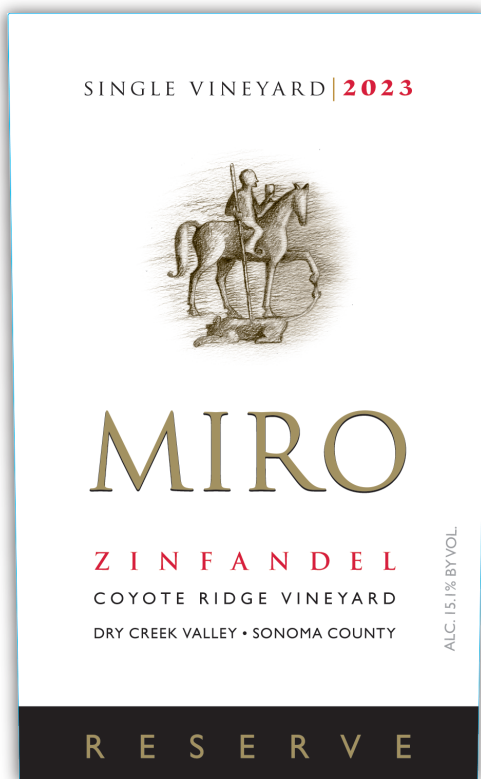




## MIRO CELLARS | 2023 RESERVE ZINFANDEL



### Winemaker's Description:

This is a viscous, juicy wine that doesn't require much bottle age to please you. Ripe but never overdone, it's loaded with the essence of Zin—wild berries, dark cherry, and strawberry typical of Dry Creek. The oak contributes spice, toast, and a touch of vanilla, chocolate, and brown sugar. On the palate it's full and soft, finishing fresh and juicy. At the time of these notes the wine is young and tightly focused with good structure, but with age it will become more generous and rewarding. Cheers!

### The Vintage:

The 2023 vintage was one of the coolest and latest I've seen in the last two decades, with more than 55 inches of much-needed rain. The precipitation 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.

### The Vineyard:

This is our first-vintage Zinfandel from Coyote Ridge Vineyard, situated almost in the middle of Dry Creek Valley. The tiny one-acre site is planted on decomposed rock and brick-red Manzanita-type soils, very well suited to Zinfandel of deep color and solid, age-worthy structure. The vineyard is about 30 years old now and dry-farmed.

### Winemaking:

The vineyard produced just 1.68 tons of some of the best-looking Zin I've seen in a long time. After hand sorting and gentle destemming, fermentation took place in small open-top fermenters with two to three hand punch-downs per day. Malolactic fermentation was done in barrel, and the wine aged about 21 months in 25% new French oak.

*Miro Tcholarov*

**HARVEST:** October 15, 2023

**BRIX AT HARVEST:** 27°

**BLEND:** 100% Zinfandel

**BARREL AGING:** 21 months; 25% new French oak, balance neutral oak

**BOTTLED:** July 17, 2025

**ALCOHOL:** 15.1%

**TA:** 0.62 **pH:** 3.47 **RS:** 0.30%

**PRODUCTION:** 110 cases