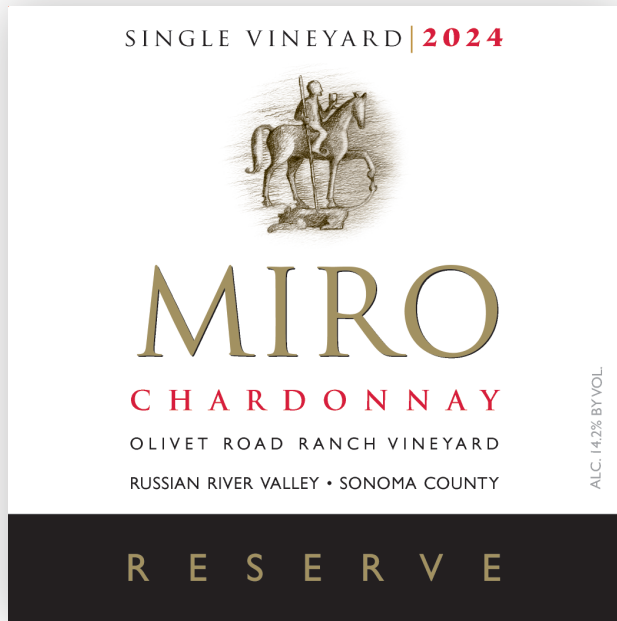




MIRO CELLARS

2024 RESERVE CHARDONNAY



HARVEST: October 25, 2024

BLEND: 100% Chardonnay

BRIX: 23° average at harvest

BOTTLED: July 16, 2025

ALCOHOL: 14.2%

TA: 0.64 **pH:** 3.38 **RS:** 0.0%

PRODUCTION: 229 cases

Winemaker's Description:

Our 2024 Chardonnay—only the third for Miro Cellars—has classic aromas of tropical fruits, ripe apples, peaches, and apricots. Further aeration reveals deeper aromas of slight toast with a touch of caramel, ripe Meyer lemons, key lime pie, and a bit of minerality. The mouthfeel is generous, with fresh acidity. The wine has a silky texture, good weight, and a long, balanced finish. Drink with grilled fish, cheese, cream soups, and white meat with mushroom-based sauces.

The Vintage:

The 2024 vintage will be memorable for its consistently beautiful weather. There were no threats of rain into the autumn, which allowed winemakers to wait for the perfect moment—when the grapes showed their best flavors and acidity—to pick.

Overall, the season moved quickly once it started and was a week or two shorter than most harvest seasons, wrapping up before the end of October.

From a quality perspective, we had some great degree days, but the nighttime temperatures were really cool, and that diurnal shift that we thrive on in Sonoma County to keep the high acids and high-quality really ran true this year. All grape varieties ripened in a normal and orderly fashion.

The Vineyard:

The grapes are from the Olivet Ranch Vineyard, one of the old DeLoach vineyards off Olivet Lane in Russian River Valley. The vines are relatively old, averaging about 37 years of age.

Winemaking:

We picked grapes in ½ bins and pressed whole clusters directly without destemming to preserve more of the delicate aromas.

The entire lot was barrel-fermented using three different yeast strains. Fermentation and aging were exclusively done in oak barrels with 20% new French oak. Malolactic fermentation was stopped halfway to preserve more of the fresh acidity. The lees was stirred twice per month for about six months total after fermentation to increase mouthfeel, viscosity, and overall complexity.