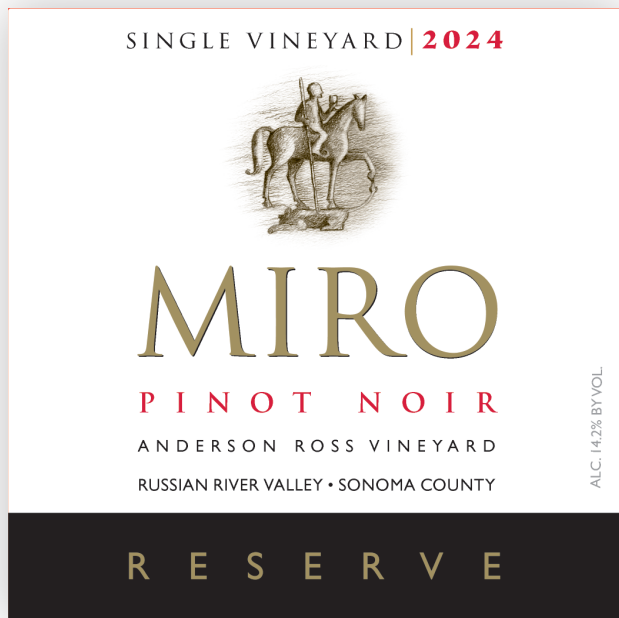




MIRO CELLARS

2024 RUSSIAN RIVER VALLEY PINOT NOIR



HARVEST: September 17, 2024

BLEND: 100% Pinot Noir

BARREL AGING: 10 months;
20% New French oak barrels,
balance older barrels

BOTTLED: July 16, 2025

ALCOHOL: 14.5%

TA: 0.61 **pH:** 3.61 **RS:** 0.25%

PRODUCTION: 312 cases

Winemaker's Description:

The 2024 Miro Pinot Noir shows a fresh, medium-dark red color. The first impression is of dark cherry compote, a hint of pomegranate, ripe strawberry, and pronounced rose-petal aromas. With further aeration the wine reveals slight nuances of cherry cola, new-oak toast, cinnamon, and a hint of forest floor. The mouthfeel opens with fresh ripe fruit and finishes with balanced acidity and soft tannin. The wine is still very young at the time of these notes and will develop nicely with three to six years of aging.

The Vintage:

The 2024 vintage was blessed with beautiful weather and little to no pressure to harvest until the fruit was showing its best flavors and acidity—and unlike the multiple rain events of the 2023 harvest, we faced no rain threats. Overall, the season moved quickly once it started, running a week or two shorter than most harvest seasons and 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 we thrive on in Sonoma County—to keep the high acids and high quality—really rang true this year. All grape varieties ripened in a normal and orderly fashion.

The Vineyard:

Our 2024 Pinot Noir comes from the Anderson Ross Vineyard, just off Gravenstein Highway and Guerneville Road in the heart of Russian River Valley Pinot country. All 4.85 tons are Clone 115, grown on the famous Goldridge-type soils.

Winemaking:

The grapes were picked on September 17th and chilled in the vineyard with dry ice. At the winery the fruit was gently destemmed only and, after a few days of cold soak, fermented in open-top tanks using a Burgundy-selection yeast. The free-run wine was collected directly to barrel and aged about 10 months in 20% new French oak. During aging the lees were stirred frequently to build a richer, fuller mouthfeel. Throughout the wine's life before bottling, every step followed one guiding principle: a very gentle, hands-off approach to preserve as much of the delicate Pinot aroma as possible.

92 POINTS JAMES SUCKLING

97 POINTS, BEST OF CLASS, DOUBLE GOLD
2026 NORTH COAST WINE COMPETITION

GOLD 2026 SF CHRONICLE WINE COMPETITION

92 POINTS WINE ENTHUSIAST