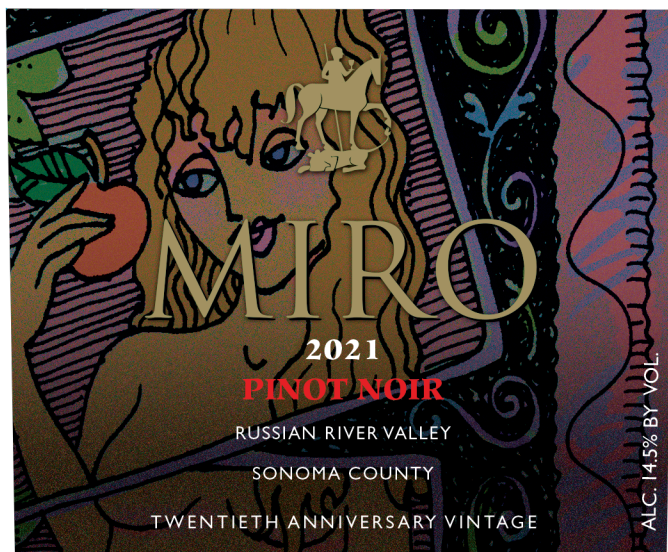




MIRO CELLARS

2021 RUSSIAN RIVER VALLEY PINOT NOIR



HARVEST: October 13, 2021

BLEND: 100% Pinot Noir

BARREL AGING: 14 months;
35% new French oak barrels,
balance older barrels

BOTTLED: January 26, 2023

ALCOHOL: 14.5%

TA: 0.65 **pH:** 3.73 **RS:** 0.0%

PRODUCTION: 293 cases

Winemaker's Description: This wine has a fresh, medium-dark red color. The first impression is of dark cherry compote, a hint of cranberry, ripe strawberry, and pronounced rose petals aromas. With further aeration, the wine shows slight nuances of cola, new oak barrels-vanilla, toast, and a hint of forest floor and fresh earthiness. The mouthfeel opens with fresh ripe fruit and finishes with balanced acidity and soft, silky tannin.

The Vintage:

The 2021 harvest year was near perfect for growing grapes and the second consecutive year of lighter-than-normal crop yield. The berry size was smaller than average, delivering exceptional flavors and intense color. These beautiful grapes were fruit-forward and perfectly ripe when harvested. The season started early and was cold. The summer had none of our usual prolonged heat waves.

The Vineyard:

Our 2021 Pinot Noir comes from a vineyard off Westside Road south of Healdsburg at the North end of Russian River Valley Pinot Country. All four tons were equally divided between two clones—667 and 777. My idea is to bring together the different nuances that each clone has to offer.

Winemaking:

The grapes were picked on October 13th, 2021, and chilled on 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 by native yeast. After the fermentation, the free-run wine was collected into barrels directly and aged for about 14 months in 35% French Oak barrels. The lees on the bottom of the barrels were frequently gently stirred during barrel aging to make the wine richer and fuller in mouthfeel. During the life of this wine before bottling, all procedures were done with one primary consideration: a very gentle and hands-off approach. The accomplished goal is to preserve the delicate Pinot aromas.