

MIRO CELLARS



2021 RIBOLLA GIALLA



HARVEST: September 11th, 2021

BLEND: 100% Ribolla Gialla

BRIX AT HARVEST: Average 23.7°

TA: 0.65 g/100 ml

PH: 3.65

RS: 0.07%

BOTTLED: March 2, 2022

PRODUCTION: 135 cases

Winemaking: The fruit was picked in ½ bins and hand-sorted prior destemming and pressing. Fermentation and aging were exclusively done in small 55-gallon stainless steel barrels.

The Vineyard: The Ribolla Gialla grapes are from a small organically-grown vineyard in the Clements Hills appellation of Lodi, California.

The Vintage: The 2021 harvest year was nearly perfect for growing grapes. It was the second year in a row for a lighter-than-normal crop. The berry size was smaller than average, delivering exceptional flavors, intense color, beautiful grapes, fruit-forward, and ripe. The season started early and cold and there were no long, lingering heatwaves. These conditions led to relatively early harvest dates. All the different grape varieties ripened at just about the same time.

Winemaker's Tasting Notes: This is the first-ever white wine for Miro Cellars. The wine has intensely fruity aromas of lemon curd, Bartlett pear, baking spices, and a hint of hazelnut. The color is straw yellow. It has a silky texture with great weight and length with suggestively sweet finish although the wine is completely dry.

It is great with grilled fish, cream soups, white meats with mushroom-based sauces.

Cheers!

Miro Tcholarov