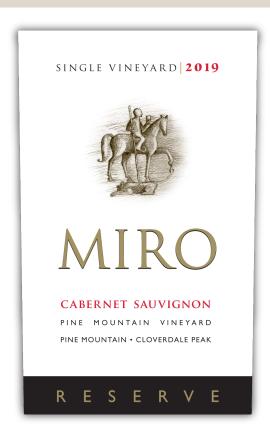


MIRO CELLARS | 2019 RESERVE CABERNET SAUVIGNON



WINEMAKER'S TASTING NOTES: The moderate temperature changes on top of the mountain, due to the terroir and diurnal shifts, result in wines with massive—but soft—tannins. The ample aromas of wild blue and blackberries are layered over aromas that hint of minerals. Aging this wine in 40% new French oak brings in toasty, smoky aromas with a touch of cinnamon, dark chocolate and dusty cocoa. The mouth feel is of a big wine with significant, but soft, tannins, finishing long and balanced overall. The wine is definitely young at the time of these notes. The aging potential should be very good—it can easily age for 10 or more years.

VINEYARD: Located near the top of Pine Mountain, this vineyard is 2600 feet above the valley of the Russian River. The moderating temperature inversion at that elevation supports softer, more velvety tannins, intense color in the wine, concentrated wild berry aromas and enhanced variety-specific flavors of dark fruit, minerality, and rich spice. The allure of mountain grown grapes is the extended sunshine and more intense solar radiation. This vineyard is above the fog layer and experiences milder temperature inversions—cool days and warmer nights. All of that contributes to abundant but soft tannins, deep dark color and pronounced fruity aromas in the blueberry-blackberry spectrum.

WINEMAKING: The grapes were harvested on October 11, and then were destemmed and sorted by hand. The whole berries were directly pumped into a tank for cold maceration for about 5 days and then fermented and pressed at dryness. The malolactic fermentation was complete in barrels. During aging the wine was racked twice, barrel to barrel, with nitrogen.

HARVEST: October 11, 2019 **FERMENTATION:** In stainless steel tank

for 26 days

Barrel Aging: 17 months in

45% new French oak, 55% neutral oak barrels.

PRODUCTION: 192 cases made **ALC:** 14.5% by volume

TA: 5.8 g/L **PH**: 3.68

RS: 0.0g/L

MiroTchoLAXOV

Miro searches the region for the finest grapes from a variety of vineyards to make his one-of-a-kind specialty wines. Award winning winemaker Miro Tcholakov considers the particular geology and seasonal climate variations of each vineyard when selecting the most interesting grapes the region has to offer. Because Miro has complete freedom to make precisely the wines he loves best, the results are a spectacular leap above the expected.