



MIRROR 2011 NAPA VALLEY SAUVIGNON BLANC

VINEYARD

Aetna Springs Pope Valley

WINEMAKING

Whole cluster processed and pressed, the wine goes through a long, cold stainless steel fermentation which retains the fresh fruit aromas and flavors characteristic of optimally ripe Sauvignon Blanc. The wine's fermentation is complemented with the lees aging in neutral French Oak barrels. Stirred periodically, this helps to retain the delicate Sauvignon Blanc aromatics and give it a round and full mid palate.

WINEMAKER AND PHILOSOPHY

As the winemaker for Mirror, **Rob Lawson** seeks to “capture the true flavors and regional character of the varietal by pairing New World technology with traditional techniques” to create wines that are both fruit forward and robust in flavor and texture.

TASTING NOTES

This Sauvignon Blanc has a brilliant light straw color. Aromas of citrus blossoms, ripe yellow peach and fresh pineapple combine with a hint of baking bread fill the glass. The palate delivers ripe flavors of fresh pineapple and mango, accented by refreshing nuances of Crenshaw melon and peaches. The soft, yet crisp Meyer lemon finish refreshes and cleanses the palate and leaves a wonderful long lasting finish on the palate.

TECHNICAL DATA

Varietal: Sauvignon Blanc – 100% Musque Clone

Appellation: Napa Valley

Alcohol: 14.1%

HARVEST DATA

Date: September 19, 2011

pH: 3.75

Total Acidity: .551 g/100ml

RELEASE INFORMATION

Release Date: May 1, 2012

Total Production: 680 cases

Retail: \$24.00 / 750 ml