

MIRROR

NAPA VALLEY CABERNET SAUVIGNON 2013



WINEMAKING

The grapes were destemmed and hand sorted. Then whole berry processed to manage tannin extraction. 14 days of fermentation with multiple gentle punch downs extract color and flavor compounds from the skins. Barrel aged 20 months in French Oak, half new oak and half neutral oak. To continue adding complexity, the wine was aged sur lies for two months, with weekly stirring.

TASTING NOTES

The aromas and bouquet of our Cabernet Sauvignon 2013 are a complex and rich blend of blackberry jam and fresh blueberries, with traces of nutmeg, cinnamon and cedar. The palate follows with a concentrated core of dark berries, baking spices, cocoa with hints of dry grass and California Bay Laurel. The balanced acid, fruit, and well-structured tannins deliver a seamless, evolving sensory experience that will leave a clean and lasting finish on the palate.

TECHNICAL DATA

Varietal: 100% Cabernet Sauvignon
Appellation: Napa Valley
Alcohol: 14.5%
Release Date: September 2015
Total Production: 650 cases
Retail: \$85.00 / 750 mL

RATINGS

Tastings.com: 93 pts
Wine Enthusiast: 92 pts Editors' Choice
Wine Advocate: 91 pts