

MIRROR

NAPA VALLEY CABERNET SAUVIGNON 2016



WINEMAKING:

Harvested by hand in the early morning, with a short trip down the gentle eastern slopes of Napa Valley's Oak Knoll district, for a traditional fermentation with 22 days on the skins. Native malolactic fermentation during the first 6 months, stirred in barrel, with a total of 29 months aging in 75% new French oak.

TASTING NOTES:

Deep garnet in color, with a supple texture that drinks like its royalty. Wafts of sandalwood and wild cassis open to a well-structured feast of red berry, toasted rye, and Jerusalem artichoke. Walks that fine line between lush and lean... a fine, fit body dressed in soft velvet robes.

TECHNICAL DATA:

Varietal: 100% Cabernet Sauvignon
Vineyard: Moulds Vineyard & Stagecoach Vineyard
Appellation: Oak Knoll, Napa Valley
Alcohol: 15.1%
Total Production: 234 cases
Retail: \$95.00 / 750 mL