

# MIRROR

## PETALUMA GAP CHARDONNAY 2017



### WINEMAKING:

Hand harvested from SE facing vines on a gentle slope of the Calesa Vineyard in the Petaluma Gap AVA of the Sonoma Coast, whole clusters of the Clone 17 Chardonnay were carefully sorted and delicately pressed. Fresh acidity and tropical aromas are preserved through a “low and slow” fermentation, in barrel over several months at cellar temp. Partial malo-lactic fermentation follows for added depth, complexity, and softness, with greater structure forming over 15 months of sur lie aging in 40% new Damy French oak barrels.

### TASTING NOTES:

Brilliant platinum color of the 2017 Mirror Chardonnay is matched by the brightness of its aromas: fresh orange peel and pineapple deepening to savory peach and coconut. A crisp touch to the tongue, with pleasing tropical accents rounding out the mid-palate. Its lengthy and focused finish evidences the late-ripening Chardonnay grapes, and their long-hanging life on the vine in cool-climate Petaluma Gap.

### TECHNICAL DATA:

Varietal: 100% Chardonnay  
Vineyard: Calesa Vineyard  
Appellation: Petaluma Gap, Sonoma Coast  
Alcohol: 14.5%  
pH: 3.38  
Harvest Date: September 1, 2017  
Release Date: May 1, 2019  
Total Production: 106 cases  
Retail: \$48.00 / 750 mL

### RATINGS:

Wine Enthusiast: 91pts