

MIRROR

OAKVILLE CABERNET SAUVIGNON 2019



WINEMAKING:

Hand harvested at peak ripeness of small concentrated clusters, from middle-aged vines rooted in the red dirt of clay loam soils on a gentle slope between the rising foothills and the valley floor. Traditional fermentation with 22 days on the skins, followed by native malolactic fermentation over the first 6 months, stirred in barrel, with a total of 29 months aging in 70% new French oak.

TASTING NOTES:

From the heart of the Napa Valley, a classic Cabernet Sauvignon overflowing with Oakville typicity. Garnet hue gives way to a beautifully balanced and focused nose, with a pleasant offering of blackberry preserves and vanilla bean, but also a more intriguing dark side... something like fresh asphalt after a first rain. On the palate, fresh fruit abounds, structured around nice chewy tannins that carry an unusually long finish. Pure Oakville. Pour more.

TECHNICAL DATA:

Varietal: 100% Cabernet Sauvignon
Appellation: Oakville, Napa Valley
Alcohol: 15.2 %
Total Production: 353 cases
Retail: \$110.00 / 750 mL