

# MIRROR

## STAGECOACH VINEYARD CABERNET SAUVIGNON 2021



### 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 21 days on the skins, followed by native malolactic fermentation over the first 6 months, stirred in barrel, with a total of 22 months aging in 100% new Darnajou, and Taransaud, French oak.

### TASTING NOTES:

Whew, the '21 packs a flavorful punch! A knockout, massive wine, focused nose of plum, currant... give it some time and it's the entire black fruit spectrum. It is incredibly intoxicating. Crushed herbs, dried cherry, savory spice and kirsch. Catching right up at the start is a robust mouthfeel, elixir-like presence. Mountain fruit from the rare 337 cone at 1400 feet. Chocolate dipped cherry, accurately fine, dusty tannins. Flavors are consistent and abound, and persist well over 4 minutes.

### HARVEST DATA:

pH: 3.50  
Total Acidity: 0.72 g/100ml

### TECHNICAL DATA:

Varietal: 97% Cabernet Sauvignon, 3% Malbec  
Appellation: Atlas Peak, Napa Valley  
Alcohol: 15.7 %  
Total Production: 152 cases  
Retail: \$150.00 / 750 mL