



MIRROR 2010 NAPA VALLEY SAUVIGNON BLANC

VINEYARD

Aetna Springs Pope Valley

WINEMAKING

Whole cluster processed and pressed, the wine goes through a long, cold stainless steel fermentation which retains the fresh fruit aromas and flavors characteristic of optimally ripe Sauvignon Blanc. The wine's fermentation is complemented with the lees aging in neutral French Oak barrels. Stirred periodically, this helps to retain the delicate Sauvignon Blanc aromatics and give it a round and full mid palate.

WINEMAKER AND PHILOSOPHY

As the winemaker for Mirror, **Rob Lawson** seeks to “capture the true flavors and regional character of the varietal by pairing New World technology with traditional techniques” to create wines that are both fruit forward and robust in flavor and texture.

TASTING NOTES

This Sauvignon Blanc has a brilliant light straw color. Aromas of citrus blossoms, ripe summer peaches and Mandarin oranges fill the glass. The palate delivers bright floral flavors of peaches and tropical fruit accented by the bright acidity and refreshing flavors of lemon zest and pineapple. The lively acid refreshes the palate and leaves a wonderful long lasting finish.

TECHNICAL DATA

Varietal: Sauvignon Blanc – 100% Musque Clone
Appellation: Napa Valley
Alcohol: 14.1%

HARVEST DATA

Date: September 18, 2010
pH: 3.68
Total Acidity: .580g/100ml

RELEASE INFORMATION

Release Date: May 1, 2011
Total Production: 380 cases
Retail: \$24.00 / 750 ml