

2009 MIRROR CABERNET SAUVIGNON HOWELL MOUNTAIN

VINEYARD

Cimarossa Vineyard on Howell Mountain, Napa Valley

WINEMAKING

The grapes were destemmed and hand sorted. Then whole berry processed to manage tannin extraction. 14 days of fermentation with multiple gentle punch downs extract color and flavor compounds from the skins. Barrel aged 20 months in French Oak, half new oak and half neutral oak. Sur lies for two months during initial aging.

WINEMAKER AND PHILOSOPHY

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

The 2009 Mirror, Howell Mountain is a classic Napa Valley Cabernet Sauvignon. Cimarossa Vineyard rises 2,100 feet above sea level and about 1,800 feet above the valley floor. The aromas and bouquet of this Cabernet Sauvignon are a complex and rich blend of blackberry jam, fresh blueberries, and dry rose petals with traces of nutmeg, cinnamon and cedar. The palate follows with a concentrated core of dark berries, baking spices, cocoa with hints of dry grass and California Bay Laurel. The balanced acid, fruit, and well-structured tannins deliver a seamless, evolving sensory experience that will leave a clean and lasting finish on the palate.

TECHNICAL DATA

Varietal: 100% Cabernet Sauvignon
Appellation: 100% Napa Valley, Howell Mountain
Alcohol: 14.5%
pH: 3.79
Total acidity: 0.600

HARVEST DATA

Date: October 24, 2009
Brix: 25.2
pH: 3.78
Total Acidity: 0.569 g/100ml

RELEASE INFORMATION

Release Date: October 2, 2012
Total Production: 100 cases

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