

2012 MIRROR CABERNET SAUVIGNON OAK KNOLL

VINEYARD

Moulds Vineyard, Oak Knoll District, Napa Valley

WINEMAKING

The grapes were destemmed, hand sorted and whole berry processed to manage tannin extraction. Eighteen days of fermentation with multiple gentle punch downs extracted color and flavor compounds from the skins. For the first two months of aging the wine is sur lies and stirred every other week for at least the first two months or until the tannins begin to integrate into the wine. Barrel aging extends for at least 22 months in 100% French Oak, three quarters new oak and one quarter neutral oak. The heralded 2012 vintage is one of the finest we have had in Napa in years. An even and consistent growing season allowed for consistent ripening and outstanding overall quality.

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

Moulds Family Vineyard rises above valley floor on the western foothills of the southern Mayacamas range. The aromas and bouquet of this Cabernet Sauvignon are a complex and rich blend of blackberries, rose petals, blueberries dry rose petals complimented with hints of all spice, tobacco and cedar. The palate follows with a concentrated core of red and dark berries, baking spices, and dark chocolate with hints of vanilla. The balanced acidity, fruit, and beautifully ripened mountain tannins deliver a powerful yet elegant, evolving sensory experience that will leave a clean and lasting finish on the palate.

TECHNICAL DATA

Varietal: 100% Cabernet Sauvignon
Appellation: 100% Napa Valley, Oak Knoll District
Alcohol: 14.5%
pH: 3.79
Total acidity: 0.585 g / 100 ml

HARVEST DATA

Date: October 21st, 2012
Brix: 25.4
pH: 3.70
Total Acidity: 0.565 g/100ml

RELEASE INFORMATION

Release Date: August 2015
Total Production: 80 cases
Retail: \$95.00 / 750 ml