

## **2014 MIRROR SAUVIGNON BLANC NAPA VALLEY**

### **VINEYARD**

Pope Valley and Rutherford

### **WINEMAKING**

The grapes are gently whole cluster pressed into a stainless steel tank. The juice is chilled to cause a slow fermentation in order to preserve the fresh fruit aromas. The wine is aged sur lie for 6 months in neutral French Oak barrels and stainless tanks for a round and full mid-palate.

### **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**

Brilliant, light to medium straw color. Aromas of orange blossom lead to ripe white peach and lemon zest with a hint of melon. The palate delivers bright flavors of lemon zest and cantaloupe accented by refreshing nuances of peach. A bright cleansing grapefruit lingers on the finish.

### **TECHNICAL DATA**

Varietal: Sauvignon Blanc – 50 % Sauvignon Musque clone, 50% Sauvignon Blanc clone 1

Appellation: Napa Valley

Alcohol: 13.5%

### **HARVEST DATA**

Date: August 14<sup>th</sup> & August 23rd, 2014

pH: 3.30

Total Acidity: 0.550 g/100ml

### **RELEASE INFORMATION**

Release Date: May 2015

Total Production: 950 cases

Retail: \$24.00 / 750 ml