



MIRROR 2008 NAPA VALLEY CABERNET SAUVIGNON

VINEYARDS

Oakville and St. Helena

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

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

The 2008 Mirror is a classic style Napa Valley Cabernet Sauvignon. The aromas of this Cabernet Sauvignon are an enticing blend of roses, blackberries, tobacco, cocoa and spices. The palate profile is full with a full ripe and concentrated core of blackberries, black cherries and dried raspberries. Its balanced acidity delivers a seamless harmony of fruit and tannins that integrate a clean and long lasting finish.

TECHNICAL DATA

Varietal: Cabernet Sauvignon

Appellation: Napa Valley

Alcohol: 14.5%

HARVEST DATA

Date: October 10th, 12th, 17th

Brix: 26.0

pH: 3.76

Total acidity: 0.600g / 100ml

RELEASE INFORMATION

Release Date: September 6, 2011

Total Production: 600 cases

Retail: \$75.00 / 750ml

Mirror Wine Company
1360 Main Street Suite A • St. Helena, CA • 94574
Telephone 707.968.5052 • Fax 707.968.5154
Website: www.mirrorwine.com