



2013 MIRROR CABERNET SAUVIGNON NAPA VALLEY

VINEYARD

Calistoga, Oakville, Howell Mountain, and Yountville

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 aromas of this Cabernet Sauvignon are an ever evolving blend of dry rose petals, ripe blackberries, pipe tobacco, dark chocolate and baking spices. The palate offers layers of complexity – a soft, ripe entry of dark cherry with hints of leather followed by a concentrated core of ripe plum, highlights of vanilla, cinnamon and cedar. The balanced acidity delivers a seamless harmony of fruit and rich tannins that integrate into a clean and long lasting elegant finish.

TECHNICAL DATA

Varietal: Cabernet Sauvignon

Appellation: Napa Valley

Alcohol: 14.5%

pH: 3.79

Total acidity: 0.550 gm/100 ml

HARVEST DATA

Date: October 10th & 19th, 2013

Brix: 26.8°

pH: 3.72

Total acidity: 0.328 gm/100 ml

RELEASE INFORMATION

Release Date: September 2016

Total Production: 650 cases

Retail: \$85.00 / 750 ml