



## 2014 MIRROR CABERNET SAUVIGNON NAPA VALLEY

### VINEYARD

Larkmead Vineyard in Calistoga, Cimarossa Vineyard on Howell Mountain and Moulds Family Vineyard in Oak Knoll District of Napa Valley

### WINEMAKING

The grapes were destemmed and hand sorted. Then whole berry processed to manage tannin extraction. A cold soak of three days extracted color and flavor without harsh tannins followed by 14 days of fermentation with multiple gentle punch downs to extract color and flavor compounds from the skins. Barrel aged 20 months in 100% French Oak, half new oak and half neutral oak. To continue adding complexity, the wine was aged sur lies for two months, with weekly stirring.

### 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 aromas of this Cabernet Sauvignon exhibit 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: 3.81  
Total acidity: 0.610 gm/100 ml

### HARVEST DATA

Date: September 22nd, October 6th and 9th, 2014  
Brix: 24.5°, 27.6°, and 28.6°  
pH: 3.51, 3.76, and 3.83  
Total acidity: 0.580, 0.437, 0.383 gm/100 ml

### RELEASE INFORMATION

Release Date: September 2017  
Total Production: 315 cases  
Retail: \$85.00 / 750 ml