



MIRROR 2007 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 2007 Mirror is a classic style Napa Valley Cabernet Sauvignon. The aromas of this Cabernet Sauvignon are an enticing blend of blackberry, black cherry, rose petal and spice with a dark chocolate nuance. The palate profile generates a full ripe and concentrated core of dark berries and dried cranberries. Its balanced acidity delivers a seamless harmony of fruit and tannins that integrate a clean and lasting finish.

TECHNICAL DATA

Varietal: Cabernet Sauvignon

Appellation: Napa Valley

Alcohol: 14.5%

HARVEST DATA

Date: September 30th, October 4th, October 10th

Brix: 25.6, 26.5

pH: 3.76

Total Acidity: .585

RELEASE INFORMATION

October 1, 2010

600 cases produced

Retail: \$75.00 / 750ml

Mirror Wine Company
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