



2006 MIRROR NAPA VALLEY CABERNET SAUVIGNON

VINEYARD

Oakville and St. Helena

WINEMAKING

Destemmed and berry sorted. Whole berry processed to manage tannin extraction. 14 days of fermentation. Barrel aged 20 months in a mix of old and new French oak. 100% French Oak. 50% new. 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 2006 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 25, October 8th, 2006

Brix: 25.6, 26.3

pH: 3.72

Total acidity: 0.500 gm/100 mL

RELEASE INFORMATION

Release Date: October 2009

Total Production: 495 cases

Release Price: \$75.00 / 750 mL