

2012 MIRROR HOWELL MOUNTAIN CABERNET SAUVIGNON

VINEYARD

Cimarossa Vineyard, Howell Mountain, Napa Valley

WINEMAKING

The grapes were destemmed, hand sorted and whole berry processed to manage tannin extraction. Sixteen days of fermentation with multiple gentle punch downs extracted color and flavor compounds from then skins. During the first two months of aging the wine is sur lies and stirred every other week for at least the first two months or until the tannins begin to integrate into the wine. Barrel aging extends for at least 22 months in 100% French Oak, three quarters new oak and one quarter neutral oak so as not to overpower the fruit from the mountain grapes.

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

Cimarossa Vineyard rises 2,100 feet above sea level and about 1,800 feet above the valley floor. The aromas and bouquet of this Cabernet Sauvignon are a complex and rich blend of blackberry jam, fresh blueberries, dry rose petals complimented with glimmers of nutmeg, cinnamon and cedar. The palate follows with a concentrated core of dark berries, baking spices, and dark chocolate with hints of dry grass and California Bay Laurel. The balanced acidity, fruit, and beautifully ripened mountain tannins deliver a powerful yet elegant, evolving sensory experience that will leave a clean and lasting finish on the palate.

TECHNICAL DATA

Varietal: 100% Cabernet Sauvignon
Appellation: 100% Napa Valley, Howell Mountain
Alcohol: 14.5%
pH: 3.87
Total acidity: 0.600 g / 100 ml

HARVEST DATA

Date: October 10, 2012
Brix: 26.2
pH: 3.82
Total acidity: 0.562 g / 100 ml

RELEASE INFORMATION

Release Date: August 2015
Total Production: 122 cases
Retail: \$95 / 750 ml