

MIRROR

2013 MIRROR NAPA VALLEY PETIT VERDOT

WINEMAKING

Hand harvested, then both cluster and berry sorted to eliminate any berry that was not optimal. The berries were then cold soaked in small bins and gently punched down multiple times per day to extract flavor from the berry flesh and skins. Once we allowed the temperature to rise, fermentation commenced and the wine was permitted to reach temperatures at or near 90 degrees to complete fermentation and ensure maximum extraction. The wine was then racked into 100% French oak barrels (about 30% new oak), then stirred biweekly for two months to soften tannins and add complexity and elegance before settling down to age.

WINEMAKING PHILOSOPHY

Mirror Napa Valley's goal is to achieve the truest artisanal characteristics of our finest vineyards by "mirroring" the terroir to reflect the wine in the bottle. Kirk Venge follows his father's creed, "making wine in the vineyard," and his grandfather's footsteps, on the Napa Valley soils where he was born and raised. Deep roots and decades' experience have affirmed his approach from bud-break to barrel, from berry to bottle: "We garden our grapes."

TASTING NOTES

Inky core to a magenta rim. Eucalyptus on the nose, juniper berry, cassis and peppermint. White pepper, purple flowers, foraged herbs like bay leaf and sage, black plum, fennel bulb and black cherry with a full-body and structured tannins. Pair with sharp cheeses like Gouda and Cheddar. Great for a BBQ with Lamb, Pork or Beef.

TECHNICAL DATA

Varietal: 100% Petit Verdot
Appellation: Calistoga, Napa Valley
Alcohol: 14.8%
pH: 3.85
Total Acidity: 6.15 gm / 1L
Harvest Date: October 2013
Release Date: August 2018
Total Production: 47 cases
Retail: \$50.00 / 750 mL