

MIRROR

2014 MIRROR NAPA VALLEY CABERNET SAUVIGNON HOWELL MOUNTAIN

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 the 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.

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. With this wine we capture the true flavors by pairing New World technology with traditional techniques to create wines that are both fruit forward and robust in flavor and texture.

TASTING NOTES

Aroma and bouquet have an elegant and complex blend of ripe blackberry, dry grass with accents of dark chocolate and baking spices. The palate commences with milk chocolate and vanilla followed by a lush complexity of ripe blackberry and blueberry with nuances of nutmeg, cloves and toasted oak. Soft, yet firm and integrated tannins carry through to the silky, elegant, clean finish.

TECHNICAL DATA

Varietal: 100% Cabernet Sauvignon
Vineyard: Cimarossa Vineyard, Howell Mountain, Napa Valley
Alcohol: 14.5%
pH: 3.80
Total acidity: 0.619 gm / 100 mL
Harvest Date: September 23rd & October 6th
Bottling Date: June 15th, 2017
Total Production: 126 cases
Retail: \$110 / 750 mL

RATINGS

Wine Enthusiast: 93 pts & Cellar Selection | Tastings.com: 92 pts & Gold Medal