

2015 MIRROR NAPA VALLEY CABERNET SAUVIGNON

WINEMAKING

Hand harvested on a late September dawn, the deep-rooted Calistoga vines yielded a beautiful 2015 crop expressive of its volcanic and alluvial soils at the foot of Napa Valley's Palisades: limited vigor due to a dry year, but with healthy clusters and juicy berries. After easy sorting and quick de- stemming, gently crushed grapes began a 3-day cold soak for optimal color extraction and tannin stabilization. Onset of fermentation came with steadily rising temperatures, leveling out in the high 80°F and finishing strong with a full month on the skins. Barreled down to 100% new French Oak, allowing for a slow native malolactic fermentation over its first 8 months sur lie. With a total 30 months in barrel, this wine will continue to age to perfection over as many years in bottle.

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

Hailing from the northernmost end of Napa Valley comes this eclectic and sensational Cabernet Sauvignon. The '15 Mirror is black and comes off at the onset with an incredible, elixir-like nose, of dried currant, plum reduction, blackberry and a touch of seductive French Oak barrel vanillin. The mouthfeel is true to the nose and follows the same lead with full, flush black fruit feel. The 30 months of ageing in 100% new French Oak, and the right kiss of heady Malbec were used for added presence and support.

TECHNICAL DATA

Varietal: 95% Cabernet Sauvignon, 5% Malbec

Vineyards: Venge Vineyard and Larkmead Vineyard, Calistoga, Napa Valley

Alcohol: 15.1%

pH: 3.94

Total acidity: 0.68 gm / 100 mL Release Date: October 2018 Total Production: 114 cases

Retail: \$95 / 750 mL