

MIRROR

2015 MIRROR SONOMA COAST CHARDONNAY

WINEMAKING

The grapes are gently whole cluster pressed cold into a stainless steel tank. The chilled juice ferments slowly in order to preserve the inherent fresh fruit aromas and flavors. Early in fermentation the wine is raked to barrels to complete fermentation, then aged sur lie for 9 months in French Oak barrels for a round and full mid-palate. 20% of the blend when through malolactic fermentation for added depth, complexity and softness.

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

Brilliant, golden to medium golden color. Aromas of apple, peaches, and melon lead to ripe flavors of coconut, peach, and orange peel. The palate delivers bright flavors of citrus and melon accented by refreshing nuances of pineapple. A bright ripe finish lingers on the palate.

TECHNICAL DATA

Varietal: 100% Chardonnay
Vineyard: Sangiacomo Vineyard, Sonoma Coast
Alcohol: 13.5%
pH: 3.73
Total Acidity: 0.569 gm/100ml
Harvest Date: September 18, 2015
Release Date: May 2016
Total Production: 191 cases
Retail: \$45.00 / 750 mL