



CHARDONNAY

2012

**2012 MIRROR CHARDONNAY
SANGIACOMO VINEYARD SONOMA COAST**

VINEYARD

Sangiaco Vinyard Sonoma Coast

WINEMAKING

Three Chardonnay clones (Wente, RY 17, 76) from two Sangiaco Vinyards are gently whole cluster pressed. The cold juice is pumped into French Oak barrels and slowly ferments for three weeks, then completes a partial MLF fermentation. The lees are stirred once a week for the next 3 months to add weight and texture, and the wine is aged for 18 months.

WINEMAKER AND PHILOSOPHY

As the winemaker for Mirror, 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 25% new French Oak barrels Less than 60 cases (720 750ml's) produced Winemaker: Rob Lawson Sangiaco Vinyard Sonoma Coast Clones: Wente, RY 17, and 76 Fermentation: 50% completion of MLF Oak Program: 25% New French Oak, Latour, Francois Freres, and Saury.

TASTING NOTES

Medium Straw Color. Aromas of crème brulee, geranium and nutmeg lead into ripe pear, browned butter and pineapple in the mouth. Toasted nuts, mandarin orange and vanilla linger over a long, silky finish.

TECHNICAL DATA

Varietal: 100% Chardonnay
Appellation: 100% Sonoma County, Sangiaco Vinyard
Alcohol: 14.1%
pH: 3.79
Total Acidity: 0.600

HARVEST DATA

Date: October 5, 2012
Brix: 25.2
pH: 3.78
Total Acidity: 0.438g / 100ml

RELEASE INFORMATION

Release Date: June 11, 2014
Total Production: 56 cases
Retail: \$45 / 750ml