



MIRROR 2012 NAPA VALLEY SAUVIGNON BLANC

VINEYARD: Aetna Springs, Pope Valley

WINEMAKING: The grapes are gently whole cluster pressed into a stainless steel tank. The juice is chilled to allow a slow fermentation and preserve the fresh fruit aromas. The wine is aged for 6 months in neutral French Oak barrels and tank with the lees stirred periodically for a round and full mid palate.

WINEMAKER AND PHILOSOPHY: 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.

TASTING NOTES: Radiant light straw color. Aromas of citrus blossom lead to barely ripe white peach and lemon zest with a hint of brioche. The palate delivers bright flavors of lemon oil and cantaloupe accented by refreshing nuances of peach. A touch of shaved almond lingers on the finish.

TECHNICAL DATA:

Varietal: Sauvignon Blanc – 100% Musque Clone
Appellation: Napa Valley
Alcohol: 13.5%

HARVEST DATA:

Date: September 4, 2012
pH: 3.59
Total Acidity: .549 g / 100ml

RELEASE INFORMATION:

Release Date: April 23, 2012
Total Production: 750 cases
Retail: \$24.00 / 750 ml

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