

2014 MIRROR CABERNET SAUVIGNON HOWELL MOUNTAIN

VINEYARD

Cimarossa Vineyard, Howell Mountain, Napa Valley

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 then 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.

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

Aroma and bouquet – 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
Appellation: 100% Napa Valley, Howell Mountain
Alcohol: 14.5%
pH: 3.80
Total acidity: 0.619 gm / 100 mL

HARVEST DATA

Date: September 23rd & October 6th, 2014
Bottling Date: June 15th, 2017

RELEASE INFORMATION

Release Date: March 2018
Total Production: 126 cases
Retail: \$110 / 750 mL

RATINGS

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