



2014 MIRROR CABERNET SAUVIGNON OAK KNOLL

VINEYARD

Moulds Family Vineyard, Oak Knoll District of Napa Valley

WINEMAKING

The grapes were destemmed, hand sorted and whole berry processed to manage tannin extraction. Cold soaked for 3 to 4 days. 18 days of fermentation with multiple gentle punch downs extract color and flavor compounds from the skins. For 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 24 months in 100% French Oak, three quarters new oak and one quarter neutral oak.

WINEMAKER AND PHILOSOPHY

As the winemaker for Mirror Wines, 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

Moulds Family Vineyard rises above valley floor on the western foothills of the southern Mayacamas range. Visually the wine shows a deep and inky purple, the aromas and bouquet of this Cabernet Sauvignon exhibit a complex and rich blend of blackberries, rose petals, baked blueberries, dry grass complimented with hints of allspice, tobacco and cedar. The palate follows with a concentrated core of red and dark berries, baking spices, and dark chocolate with hints of anise and vanilla. The balanced acid, fruit, and beautifully ripe tannins deliver a powerful yet elegant, evolving sensory experience that will leave a clean and lasting finish on the palate.

TECHNICAL DATA

Varietal: Cabernet Sauvignon

Appellation: 100% Napa Valley, Oak Knoll District Napa Valley

Alcohol: 14.5%

pH: 3.77

Total acidity: 0.592 gm/100 ml

HARVEST DATA

Date: October 1st, 2014

Brix: 26.5°

pH: 3.61

Total acidity: 0.480 gm/100ml

RELEASE INFORMATION

Release Date: September 2017

Total Production: 47 cases

Retail: \$105.00 / 750 ml