



2014 MIRROR SAUVIGNON BLANC NAPA VALLEY

VINEYARD

Pope Valley and Rutherford

WINEMAKING

The grapes are gently whole cluster pressed into a stainless steel tank. The juice is chilled to cause a slow fermentation in order to preserve the fresh fruit aromas. The wine is aged sur lie for 6 months in neutral French Oak barrels and stainless tanks 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

Brilliant, light to medium straw color. Aromas of orange blossom lead to ripe white peach and lemon zest with a hint of melon. The palate delivers bright flavors of lemon zest and cantaloupe accented by refreshing nuances of peach. A bright cleansing grapefruit lingers on the finish.

TECHNICAL DATA

Varietal: Sauvignon Blanc – 50 % Sauvignon Musque clone, 50% Sauvignon Blanc clone 1
Appellation: Napa Valley
Alcohol: 13.5%

HARVEST DATA

Date: August 14th & August 23rd, 2014
pH: 3.30
Total Acidity: 0.550 gm/100ml

RELEASE INFORMATION

Release Date: May 2015
Total Production: 950 cases
Retail: \$24.00 / 750 ml