

2015 MIRROR CHARDONNAY SONOMA COAST

VINEYARD

Sangiaco, Sonoma Coast

WINEMAKING

The grapes are gently whole cluster pressed cold into a stainless steel tank. The chilled juice ferments slowly in order to preserve the inherent fresh fruit aromas and flavors. Early in fermentation the wine is racked to barrels to complete fermentation, then aged sur lie for 9 months in French Oak barrels for a round and full mid-palate. 20% of the blend when through malolactic fermentation for added depth, complexity and softness.

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, golden to medium golden color. Aromas of apple, peaches, and melon lead to ripe flavors of coconut, peach, and orange peel. The palate delivers bright flavors of citrus and melon accented by refreshing nuances of pineapple. A bright ripe finish lingers on the palate.

TECHNICAL DATA

Varietal: 100% Chardonnay

Appellation: Sonoma Coast

Alcohol: 13.5%

HARVEST DATA

Date: September 18th, 2015

pH: 3.73

Total Acidity: 0.569 gm/100ml

RELEASE INFORMATION

Release Date: May 2016

Total Production: 191 cases

Retail: \$45.00 / 750 ml