



## 2015 MIRROR SAUVIGNON BLANC NAPA VALLEY

### VINEYARD

Aetna Springs & Rutherford

### WINEMAKING

The grapes are gently whole cluster sorted and pressed into a stainless tank. The juice is chilled for a slow fermentation to preserve the fresh fruit aromas. It's then moved to stainless and neutral oak barrels to finish fermentation and age sur lie for ~8 months.

### 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. Let the fruit do the talking.

### 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 peaches pineapples and pear accented by refreshing nuances of citrus and peach.

### TECHNICAL DATA

Varietal: 100% Sauvignon Blanc  
Appellation: Napa Valley  
Alcohol: 13.5%

### HARVEST DATA

Date: August 18<sup>th</sup>, 2015  
pH: 3.50  
Total Acidity: 0.580 gm/100ml

### RELEASE INFORMATION

Release Date: May 2016  
Total Production: 435 cases  
Retail: \$24.00 / 750 ml