

MIRROR

SONOMA COAST CHARDONNAY 2015



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.

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
Vineyard: Sangiacomo Vineyard
Appellation: Sonoma Coast
Alcohol: 13.5%
pH: 3.73
Harvest Date: September 18, 2015
Release May 2016
Total Production: 191 cases
Retail: \$45.00 / 750 mL