

MIRROR

NAPA VALLEY HOWELL MOUNTAIN CABERNET SAUVIGNON 2017



WINEMAKING:

2017 is what some would consider a controversial vintage in Napa Valley, touted with heat spikes and the greatest fire in our history. What people do not typically remember is yields were down nearly 25% for the vintage that led for fine proper vineyard balance throughout all parts. Where fruit was well managed and unaffected by the fires, the wines are sublime. Mirror 2017 Howell Mt. Cabernet is no exception. The fruit is harvested cold in the early daylight hours at processing hand and optically sorted to allow only the most perfect berries through to the fermenter. Quiet ageing and gravity flow wine-making work in harmony to craft balanced and focused wines.

TASTING NOTES:

This bold red begins heady, dark, opulent and vinuous from the start. The nose lifts with ripe plums, a touch of soy, salt shoreline and dried cloves. The feel of this brooding black mass of a wine hits your mouth like a mixing bowl full of chocolate dipped cherries with outside edges of caramels, toffees, and French Oak vanillin. The mouthfeel is large and slippery and while certainly drinking incredibly in the most youthful stage of its life, the sense the tannins will melt and smooth nicely over the next 5 years is eminent. Cellared correctly this will be a 15-year wine or more.

TECHNICAL DATA:

Varietal: 100% Cabernet Sauvignon
Vineyard: Cimarossa Vineyard
Appellation: Howell Mountain, Napa Valley
Alcohol: 15.2%
Total Production: 135 cases
Retail: \$120.00 / 750 mL