



2017 MIRROR NAPA VALLEY SAUVIGNON BLANC

VINEYARD

Beckstoffer "Melrose" Vineyard, Rutherford AVA

WINEMAKING

Harvested by hand in the cool of the early morning, whole clusters of Beckstoffer's "Melrose" Sauvignon Blanc are carefully sorted and delicately pressed. The juice is cooled for a "low and slow" fermentation, preserving its bright acidity and breezy aroma. Structure and body are built in barrel, aged for six months *sur lie* in neutral French oak.

WINEMAKER AND PHILOSOPHY

Kirk Venge follows his father's creed, "making wine in the vineyard," and his grandfather's footsteps, on the Napa Valley soils where he was born and raised. Deep roots and decades' experience have affirmed his approach from bud-break to barrel, from berry to bottle: "We garden our grapes." A taste of true terroir... born in the vineyard, and raised in your glass.

TASTING NOTES

Brilliant to the eye and blossoming to the nose, the 2017 Mirror Sauvignon Blanc invites the warmth of summer by offering the freshness of spring. White flowers – jasmine and orange blossom – breeze across the palate, as tropical fruits – pineapple and pomelo – lift the finish. It's not only great reds that are grown on Rutherford Dust... this white, quite literally, stands next to them.

TECHNICAL DATA

Varietal: 100% Sauvignon Blanc
Appellation: Rutherford, Napa Valley
Alcohol: 13.9%

HARVEST DATA

Date: August 2017
pH: 3.24
Total Acidity: 0.650 gm/100ml

RELEASE INFORMATION

Release Date: March 13th, 2018
Total Production: 198 cases
Retail: \$28.00 / 750 mL