MIRAOR

NAPA VALLEY HOWELL MOUNTAIN CABERNET SAUVIGNON 2018



WINEMAKING:

Another classic vintage for this higher-altitude fruit, with steady diurnal shifts and even ripening above the Valley's fog line. Small clusters hand-harvested before dawn are hand-sorted before traditional fermentation, with extended maceration on the skins. Aged in 70% new French oak barrels for 29 months, with native malolactic fermentation completed by its first spring.

TASTING NOTES:

In King of the Hill, the 2018 Mirror Howell Mountain Cabernet Sauvignon makes no game of it. Draped in deep garnet, with strapping tannins on broad shoulders, and an elixir like cologne of crushed herbs and clove. Beautiful from the start it strides the tongue with a bevy of dried cherries and star anise, a slight sweetness on the entry with Balaton-like acidity and pleasant astringency building through the mid palate. The long linger evidences youth, brawny and bold. Only rest and deep time will tame this one. I believe cellared correctly, this wine will live out to 2039 or longer.

TECHNICAL DATA:

Varietal: 100% Cabernet Sauvignon

Appellation: Howell Mountain, Napa Valley

Alcohol: 15.1%

pH: 3.92

Total Acidity: 0.68 g/100ml Total Production: 158 cases Retail: \$125.00 / 750 mL