

MIRROR

RUTHERFORD SAUVIGNON BLANC 2020



WINEMAKING:

Harvested by hand in the cool of the early morning, whole clusters of old vine Sauvignon Blanc from Andy Beckstoffer's 30-year old vine "Melrose Vineyard" are carefully sorted and delicately pressed. The juice is cooled for a low and slow fermentation, preserving its bright acidity and breezy aroma. Elegant body and structure are stainless tank fermented and surlies neutral oak aged for 7 months in neutral French oak.

TASTING NOTES:

This Sauvignon Blanc is absolutely shining. Not just the beautiful, clean pale straw color, but the vibrant, cool lift of assorted white flowers, Freestone peach, pear, honeydew melon and freshly cut lemongrass in the nose. While the wine works up with both time in glass, and rising temperature, further swirls invite those oh-so-classic white Bordeaux notes of struck stones, flint, and graphite. The palate is clean and racy and dances on the tongue. Lemon curd, lime zest and underripe pineapple all mix, and zing, and exit the palate with a touch of friendly tart salinity eagerly demanding another sip to quench. This is certainly a fresh Sauvignon Blanc that joyfully walks the line of Bordeaux meets Napa Valley.

TECHNICAL DATA:

Varietal: 100% Sauvignon Blanc
Vineyard: Melrose Vineyard
Appellation: Rutherford, Napa Valley
Alcohol: 14.4%
pH: 3.32
Harvest Date: August 21, 2020
Release Date: May 5, 2021