

MIRROR

SONOMA COUNTY ROSÉ 2021



WINEMAKING:

Whole clusters of Pinot Noir are hand-picked and carefully sorted. Direct press with minimal skin contact ensures approachable tannins and soft pink color. Slow stainless fermentation at low temperature preserves bright acidity and airy aroma. Body and structure are built in barrel, aged for six months sur lie in neutral French oak.

TASTING NOTES:

This beautifully salmon hued rosé begins kindly from the glass with a bouquet of blood oranges, dried citrus peel and dried apricot potpourri and a hint of strawberry jam red fruits. The mouthfeel enters softly with a smoothing effect and absolutely no edges. Acidity plays with glycerol that, in turn, drives you to have refreshing sip after sip!

TECHNICAL DATA:

Varietal: 100% Pinot Noir
Appellation: Sonoma County, California
Alcohol: 13.9%
Harvest Date: September 2nd, 2021
pH: 3.45
Total Acidity: 0.59g/100mL
Total Production: 142 cases
Retail: \$32.00 / 750 mL