

MIRROR

SUGARLOAF VINEYARD CABERNET FRANC 2023



WINEMAKING:

Situated in the Southeast reaches of Napa Valley, on a slope of intense blue shale, boulders and fine gravel pockets is Sugarloaf Vineyard. The diurnal of cold mornings and warm afternoon sun is the absolute perfect setting for Cabernet Franc. This small lot of only 137 cases is aged in 75% new French oak barrels for 22 months and native malolactic fermentation completed by its first spring.

TASTING NOTES:

The '23 Mirror Cabernet Franc pours a vibrant garnet hue, clear at the rim with moderate staining, suggesting both ripeness and inviting elegance. A note to some, following 2022, the 2023 season was a much cooler vintage in the Napa Valley revealing the red vs. black spectrum of nearly every Bordeaux varietal made this year. Hence, in this current release, the nose opens with expressive aromas of fresh, ripe red fruits. Think for moment, raspberry compote, wild strawberry, and red currants, layered with subtle floral undertones and a hint of warm spice. On the palate, it displays a fleshy, medium-plus body with a supple texture and a sweet fruit core, delivering red cherry and plum, accented by touches of dried herbs and faint graphite. The wine's middle is generous yet refined, leading into a balanced back palate where bright acidity and fine-grained tannins provide certainty of structure without overshadowing the fruit. There is a delightful dance going on here with an elegantly tapering finish. Harmonious and approachable now, with the structure to evolve beautifully over the next few years. I believe cellared correctly, this will drink it's best in 5 years with a lifetime out to 15 years, or even longer. Bottled unfiltered and unfined.

HARVEST DATA

pH: 3.57

Total Acidity: 0.65 g/100mL

TECHNICAL DATA:

Varietal: 95% Cabernet Franc, 2% Cabernet Sauvignon, 3% Malbec

Appellation: Napa Valley

Alcohol: 15.5 %

Total Production: 137 cases

Retail: \$105.00 / 750 mL