

MIRROR

RUTHERFORD CABERNET SAUVIGNON 2023



WINEMAKING:

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 authentic terroir...born in the vineyard and raised in your glass.

TASTING NOTES:

The 2023 Mirror Rutherford is a classical tour de force of this noble varietal grown in an appellation so near and dear to my heart. It checks the many boxes of pure black cherry, crisp dried currant fruits, black olive, and clove scents. The palate offers a plethora of bold characters! Dark chocolates flood over the tongue to meet with fresh dark fruits, youthful acid liveliness, and a strong, and driven tannin, that carries on a lengthy back palate. There is muscle, yet restrain, in this wine and without hesitation I believe that if well cared for, this very enjoyable Cabernet will survive to 2044 and beyond. Aged 21 months in 80% new French Oak and bottled unfiltered and unfinned. This wine truly flourishes with time, revealing layers of flavor and texture that make it a memorable choice. I believe cellared correctly, this wine will shine through 2038 and beyond.

HARVEST DATA:

pH: 3.73

Total Acidity: 070 g/100ml

TECHNICAL DATA:

Varietal: 96% Cabernet Sauvignon, 3% Malbec, 1% Cabernet Franc

Appellation: Rutherford, Napa Valley

Alcohol: 16.0 %

Total Production: 220 cases

Retail: 125.00 / 750 ml

94 Points Decanter