

MIRROR

STAGECOACH VINEYARD CABERNET SAUVIGNON 2022



WINEMAKING:

Hand harvested at peak ripeness of small, concentrated clusters, from middle-aged vines rooted in the red dirt of clay loam soils on a gentle slope between the rising foothills and the valley floor. Traditional fermentation with 21 days on the skins, followed by native malolactic fermentation over the first 6 months, stirred in barrel, with a total of 22 months aging in 80% new Darnajou, and Taransaud, French oak.

TASTING NOTES:

One can tell from the start by just looking that this black wonder is a racy, brooding and full of expression. On the nose, it bursts with intense aromas of black fruits—think ripe blackberries and luscious black cherries—intertwined with subtle notes of dark cherry that add complexity. A whisper of clove enhances the bouquet, lending an intriguing spice that complements the fruit.

In the mouth, the wine is plush and full-bodied, showcasing a rich tapestry of flavors that envelop the palate. The tactile mouthfeel is velvety, making each sip a luxurious experience. The fruit is abundant and ripe, with a depth that evolves beautifully, especially after being opened for 24 hours. The finish is long and satisfying; leaving a lingering impression of dark fruit and gentle spice that beckons you for another glass.

HARVEST DATA:

pH: 3.70

Total Acidity: 0.65 g/100ml

TECHNICAL DATA:

Varietal: 97% Cabernet Sauvignon, 3% Malbec

Appellation: Atlas Peak, Napa Valley

Alcohol: 16.1 %

Total Production: 217 cases

Retail: \$150.00 / 750 mL