



## 2005 MIRROR NAPA VALLEY CABERNET SAUVIGNON

### VINEYARD

Oakville and St. Helena

### WINEMAKING

Harvested in mid-October, the grapes were de-stemmed and hand sorted to small fermenters for tannin control and improved extraction. The wines were then aged in French oak barrels for 20 months. As a fan of subtly oaked wines, with complete integration of oak and pure fruit flavors, I used 50% new French oak and 50% seasoned neutral cooperage.

### WINEMAKER AND PHILOSOPHY

The 2005 Mirror is a classic Napa Valley Cabernet Sauvignon in style. I sourced the fruit from two famed vineyards in St. Helena and one in Oakville. These are by far my two favorite appellations in Napa Valley, as they tend to produce deeply concentrated wines with a great sense of sophistication and polish. The vineyard sites are meticulously farmed, with well-balanced crop loads, leading to a concentrated, yet elegant wine. Each vineyard site brings different characteristics which provide a layering of nuances.

### TASTING NOTES

Aromatically, this Cab is an intoxicating blend of black cherry, rose petals, and spice, intertwined with sweet mocha coffee. Faint hints of citrus rind are a function of 3% Malbec blended to give another element of complexity. On the palate it delivers a lush, ripe and richly concentrated core for dark fruits (cassis, blackberries and dried cranberries with a hint of tobacco). Good acidity and polished tannins give the core a balanced framework to focus the ripe fruit. The depth of flavor and structure contribute to a long and lasting finish.

### TECHNICAL DATA

Varietal: Cabernet Sauvignon

Appellation: Napa Valley

Harvest Date: Mid-October 2005

### RELEASE INFORMATION

Release Date: January 30th, 2009

Total Production: 500 cases

Release Price: \$75.00 / 750 mL