



## 2009 MIRROR CABERNET SAUVIGNON HOWELL MOUNTAIN

### VINEYARD

Howell Mountain Cimarossa Vineyard

### WINEMAKING

The grapes were destemmed and hand sorted. Then whole berry processed to manage tannin extraction. 14 days of fermentation with multiple gentle punch downs extract color and flavor compounds from the skins. Barrel aged 20 months in French Oak, half new oak and half neutral oak. Sur lies for two months during initial aging.

### WINEMAKER AND PHILOSOPHY

As the winemaker for Mirror, Rob Lawson seeks to “capture the true flavors and regional character of the varietal by pairing New World technology with traditional techniques “to create wines that are both fruit forward and robust in flavor and texture.”

### TASTING NOTES

The aromas and bouquet of this Cabernet Sauvignon are a complex and rich blend of blackberry jam, fresh blueberries, and dry rose petals with traces of nutmeg, cinnamon and cedar. The palate follows with a concentrated core of dark berries, baking spices, cocoa with hints of dry grass and California Bay Laurel. The balanced acid, fruit, and well-structured tannins deliver a seamless, evolving sensory experience that will leave a clean and lasting finish on the palate.

### TECHNICAL DATA

Varietal: 100% Cabernet Sauvignon  
Appellation: 100% Napa Valley, Howell Mountain  
Alcohol: 14.5%

### HARVEST DATA

Date: October 2009  
Brix: 25.4, 24.5 and 26.0  
pH: 3.85, 3.80 and 3.78  
Total acidity: 0.438, 0.500 and 0.340 gm / 100 mL

### RELEASE INFORMATION

Release Date: September 4th, 2012  
Total Production: 100 cases  
Release Price: \$90.00 / 750 mL