

## 2012 MIRROR NAPA VALLEY CABERNET SAUVIGNON

### VINEYARD

Oakville, St. Helena and Yountville

### WINEMAKING

The grapes were destemmed, hand sorted, and then whole berry processed to manage tannin extraction. Fourteen days of fermentation with multiple gentle punch downs extracted 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

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 of this Cabernet Sauvignon are an engaging blend of blackberries, dark chocolate and rose pedals and spices. The palate offers layers of complexity – a soft, ripe entry of dark fruits with a touch of leather and a concentrated core of ripe plum, highlights of vanilla, cinnamon and cedar. The balanced acidity delivers a seamless harmony of fruit and rich tannins that integrate into a clean and long lasting elegant finish.

### TECHNICAL DATA

Varietal: Cabernet Sauvignon

Appellation: Napa Valley

Alcohol: 14.5%

pH: 3.72

Total acidity: 0.541 g / 100 ml

### HARVEST DATA

Date: October 26, 2012

Brix: 25.0

pH: 3.72

Total acidity: 0.52g /100 ml

### RELEASE INFORMATION

Release Date: August 2015

Total Production: 768 cases

Retail: \$75.00 / 750 ml