



## **2013 NAPA VALLEY SAUVIGNON BLANC**

### **VINEYARD**

Aetna Springs, Pope Valley

### **WINEMAKING**

The grapes are gently whole cluster pressed into a stainless steel tank. The juice is chilled to cause a slow fermentation in order to preserve the fresh fruit aromas. The wine is aged for 6 months in neutral French Oak barrels and tank with the lees stirred periodically for a round and full mid-palate.

### **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**

Brilliant, light to medium straw color. Aromas of citrus blossom lead to ripe white peach and lemon zest with a hint of brioche. The palate delivers bright flavors of lemon zest and cantaloupe accented by refreshing nuances of peach. A touch of cleansing grapefruit lingers on the finish.

### **TECHNICAL DATA**

Varietal: Sauvignon Blanc – 100% Sauvignon musqué clone

Appellation: Napa Valley

Alcohol: 13.5%

### **HARVEST DATA**

Date: August 30, 2013

pH: 3.47

Total Acidity: 0.495 g/100ml

### **RELEASE INFORMATION**

Release Date: May 2014

Total Production: 585 cases

Retail: \$24.00 / 750 ml

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