

MIRROR

NAPA VALLEY HOWELL MOUNTAIN CABERNET SAUVIGNON 2013



WINEMAKING:

The grapes were destemmed, hand sorted and whole berry processed to manage tannin extraction. Sixteen days of fermentation with multiple gentle punch downs extracted color and flavor compounds from then skins. During the first two months of aging the wine is sur lies and stirred every other week for at least the first two months or until the tannins begin to integrate into the wine. Barrel aging extends for at least 22 months in 100% French Oak, three quarters new oak and one quarter neutral oak so as not to overpower the fruit from the mountain grapes.

TASTING NOTES:

The aromas and bouquet of this Cabernet Sauvignon are a complex and rich blend of blackberry jam, fresh blueberries, dry rose petals complimented with glimmers of nutmeg, cinnamon and cedar. The palate follows with a concentrated core of dark berries, baking spices, and dark chocolate with hints of dry grass and California Bay Laurel. The balanced acid, fruit, and beautifully ripe mountain tannins deliver a powerful yet elegant, evolving sensory experience that will leave a clean and lasting finish on the palate.

TECHNICAL DATA:

Varietal: 100% Cabernet Sauvignon
Appellation: Howell Mountain, Napa Valley
Alcohol: 14.5%
pH: 3.9
Total Acidity: 0.642 g/100ml
Total Production: 144 cases