

MIRROR

PETALUMA GAP CHARDONNAY 2018



WINEMAKING:

Hand harvested from SE facing vines on a gentle slope of the Calesa Vineyard in the Petaluma Gap AVA of the Sonoma Coast, whole clusters of the Clone 17 Chardonnay are carefully sorted and delicately pressed. Lush mouth feel and complex structure are augmented through barrel fermentation over several months in a cool cellar, sur lie with frequent stirring. An extended and complete malo-lactic fermentation follows through the following summer, for added depth.

TASTING NOTES:

The 2018 Mirror Chardonnay is classic Sonoma Coast, essential Petaluma Gap. Crisp and clean as it is to the eye, this platinum wine belies hidden depth. Ripe pineapple, orange blossom, and just a hint of oak present on the nose, while the palate welcomes a grander showcase of guava, verbena, and crème fraîche. As focused as it is versatile, drink with green goddess salad or herb roasted chicken.

TECHNICAL DATA:

Varietal: 100% Chardonnay
Vineyard: Calesa Vineyard
Appellation: Petaluma Gap, Sonoma Coast
Alcohol: 14.2%
pH: 3.38
Release Date: March 2020
Total Production: 109 cases
Retail: \$48.00 / 750 mL