

MIRROR

SUGARLOAF VINEYARD CABERNET FRANC 2021



WINEMAKING:

Situated in the SouthEast reaches of Napa Valley, on a slope of intense blue shale, boulders and fine gravel pockets is the Sugarloaf Vineyard. The diurnal of cold mornings and warm afternoon sun is the absolute perfect setting for Cabernet Franc. This small lot of only 100 cases is aged in 75% new French oak barrels for 22 months and native malolactic fermentation completed by its first spring.

TASTING NOTES:

From the get-go, this wine is dark, brooding, and intensely opaque in the glass. It is a wall of black matter staring back at you. The nose is intense and deep, dominant with cocoa nib chocolates. This will be one of the classic Francs of the vintage and one of my favorites of the Bordeaux varietals to craft. The mouthfeel is polished and smooth. Purple mid-palate fruit pushes it's way through with the aid of fine youthful tannins and a tension to hold the structure together over a 15 plus stretch of time. The chemistry in the bottle begs to be laid down. This Franc is quite a welcome release and destined to be a standout in the MIRROR line..

HARVEST DATA:

pH: 3.55

Total Acidity: 0.74 g/100ml

TECHNICAL DATA:

Varietal: 98% Cabernet Franc, 2% Malbec

Appellation: Napa Valley

Alcohol: 15.5 %

Total Production: 100 cases

Retail: \$95.00 / 750 mL