

MIRROR

FOUNTAIN GROVE SAUVIGNON BLANC 2021



WINEMAKING:

Harvested by hand in the cool of the early morning, whole clusters of Sauvignon Blanc from Kick Ranch are carefully sorted and delicately pressed. The juice is cooled for a low and slow fermentation, preserving its bright acidity and breezy aroma. Elegant body and structure are stainless tank fermented and surlies neutral oak aged for 7 months in neutral French oak.

TASTING NOTES:

In its inaugural release, the Mirror '21 drinks as clean and vibrant as rays of white light through prism glass! Being the Musqué clone of the variety, the aromatics are more citrus and tropical driven, not grassy like its kin clones. Pungent white flowers comingle with gooseberry and a hint of pineapple. The palate washes clean with a forward burst of citrus, grey stone salinity and a peaking acid midpalate. Possibly what I love most about these sprightly whites is the overall texture and finish that carries well into the back palate and begs for another sip. I'm craving Baja-style grilled shrimp and spritz of lime or Crab Louie at an outdoor poolside lunch.

TECHNICAL DATA:

Varietal: 100% Sauvignon Blanc

Appellation: Fountain Grove District AVA, Sonoma County

Alcohol: 14.2%

Harvest Date: September 2th, 2021

pH: 3.30

Total Acidity: 6.0g/1L

Total Production: 246 cases