



MIRROR 2009 NAPA VALLEY SAUVIGNON BLANC

VINEYARD

Aetna Springs Pope Valley

WINEMAKING

Whole cluster processed and pressed, the wine goes through a long, cold stainless steel fermentation which retains the fresh fruit aromas and flavors characteristic of optimally ripe Sauvignon Blanc. The wine's fermentation is complemented with the lees aging in neutral French Oak barrels. Stirred periodically, this helps to retain the delicate Sauvignon Blanc aromatics and give it a round and full mid palate.

WINEMAKER AND PHILOSOPHY

As the winemaker for Mirror, **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

The inaugural Mirror Sauvignon Blanc wine has a brilliant medium straw color. Aromas of citrus blossoms, ripe summer peaches, fresh pineapple and traces of fresh baked bread fill the glass.

The palate, consistent with the nose, delivers bright flavors of peaches and tropical fruit accented by the bright acidity and refreshing flavors of lemon zest and oranges. The lively acid refreshes and leaves a wonderful long lasting finish on the palate.

TECHNICAL DATA

Varietal: Sauvignon Blanc – 100% Musque Clone

Appellation: Napa Valley

Alcohol: 14.1%

HARVEST DATA

Date: September 1, 2009

pH: 3.69

Total Acidity: .525

RELEASE INFORMATION

Release Date: July 1, 2010

Total Production: 88 cases

Retail: \$24.00 / 750 ml