MIRAOR

SUGARLOAF VINEYARD CABERNET FRANC 2022



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 94 cases is aged in 75% new French oak barrels for 22 months and native malolactic fermentation completed by its first spring.

TASTING NOTES

Solely from the aromatics, one can tell there is excellent purity of fruit about to unfold from its broad nose to ripe palate. Rich in overall volume, this wine begins with aromatics of ripe raspberry, cola, and hints of tactile barrel vanillin, each in their own volley, lifting harmoniously from the glass. The fruit on the mouth is firm and full, but not intrusive. The palate begins with a cacophony of finesse-driven flavors typical in premium Francs that include hard cherry candy, cinnamon, sweet black fruit, and hints of Christmas spice. The acid tannin relationship is a pure marriage of velvet and silk. Cellared correctly, this wine will

HARVEST DATA

pH: 3.75

Total Acidity: 0.62 g/100ml

TECHNICAL DATA

Varietal: 95% Cabernet Franc, 2% Cabernet Sauvignon, 3% Malbec

Appellation: Napa Valley

Alcohol: 14.9 %

Total Production: 94 cases