MIRAOR

RUTHERFORD CABERNET SAUVIGNON 2022



TASTING NOTES:

The 2022 Mirror Rutherford is a classical tour de force of this noble varietal grown in an appellation so near and dear to my heart. Growing up in Rutherford, in the Napa Valley, this wine is a walk down memory lane when I would ride my bicycle and point my nose up to the dry, dusty nuances carried in the dry Fall air. Anyone who spent enough time in vineyards wore that smell on their skin and clothes like a musk. I can remember this like yesterday.

It checks the many boxes of pure black cherry, crisp dried currant fruits, black olive, and clove scents. The palate offers a plethora of bold characters! Dark chocolates flood over the tongue to meet with fresh dark fruits, youthful acid liveliness, and a strong, and driven tannin, that carries on a lengthy back palate.

There is muscle, yet restrain, in this wine and without hesitation I believe that if well cared for, this very enjoyable Cabernet will survive to 2044 and beyond. Aged 21 months in 80% new French Oak and bottled unfiltered and unfined. This wine truly flourishes with time, revealing layers of flavor and texture that make it a memorable choice. I believe cellared correctly, this wine will shine through 2038 and beyond.

HARVEST DATA: pH: 3.73 Total Acidity: 0.70 g/100ml

TECHNICAL DATA: Varietal: 96% Cabernet Sauvignon, 3% Malbec, 1% Cabernet Franc Appellation: Rutherford, Napa Valley Alcohol: 15.1%

HARVEST DATA: Date: October 20th, 2022 pH: 3.73 Total Acidity: 0.70 g/100mL