

MIRROR

FOUNTAINGROVE SAUVIGNON BLANC 2023



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:

This Sauvignon Blanc opens with a captivating bouquet of mineral and stone, evoking a sense of place and terroir. On the palate, it offers a delightful interplay of flavors, prominently featuring refreshing notes of grapefruit and sliced pineapple. There is a mineral character that lends a crispness and clarity to the wine. The grapefruit note adds a zesty brightness, while the sliced pineapple introduces a subtle tropical sweetness that balances the overall profile beautifully. This wine cries out for warm, sunshine days, filled with time by the pool or time by the water.

Its vibrant acidity provides a lively structure that enhances the fruitiness and prolongs the finish, leaving a lingering impression of citrus and minerals. Mirror Sauvignon Blanc is a perfect embodiment of its varietal characteristics, offering a refreshing and complex experience that is both versatile and enjoyable.

HARVEST DATA

Date: September 20, 2023

pH: 3.24

Total Acidity: 0.7 g/100ml

TECHNICAL DATA

Varietal: 100% Sauvignon Blanc

Appellation: Fountaingrove District AVA, Sonoma County

Alcohol: 13.3%