



SCARLETT ZINFANDEL

2021 | RUTHERFORD, CA

Varietal Content

83% Zinfandel 17% Petite Sirah

Potent aromas of blackberry jam laced with Zinfandel spice make an enticing first impression, lavishly surrounded by floral notes of violet and herbs of Provence. The mid palate has a streak of ripe licorice and cherries that embody its Rutherford terroir with a sense of elegance for such a large scaled wine. The finish is supported by subtle tones of scorched earth, cocoa and toasted barrel notes which glide into a long silky finish. This wine is an instant crowd pleaser that will drink well young and develop some nice new facets with 4-6 years of cellars age. Full bodied and structured, a 1 hour decant works magic with this wine or lay it down for a few years to uncover hidden layers and complexities. Drink early or age for 4-6 years.

- Mike Smith, Winemaker

Harvest Information

Harvest Date: 9/29/2022 **Initial Brix:** 27.6 **Vineyard:** McGah Family Vineyards 'Heritage Estate'

Processing Information

Process: De-stemmed and cold soaked for 5 days. Yeast was then added and fermented another 13 days on the skins. It was then fermented dry in barrel and underwent natural malolactic fermentation.

Barrel Aging: 18 months in French oak. 50% new oak consisting of 3 Francois Freres VTG M+ toast.

Residual Sugar: 0.4 G/L **Production:** 149 cases **Bottled:** March 30th, 2023

Alcohol: 15.4%

pH: 3.86

Total Acidity: 5.7 G/L