



SCARLETT SAUVIGNON BLANC

2023 | RUTHERFORD, CA

Varietal Content

83% Sauvignon Blanc 17% Semillon

2023 was by far the best growing season in 10 years to ripen our old vine Rutherford Sauvignon Blanc and Semillon, and the wine demonstrates that in every dimension. Light yellow/straw in color with a lime tinge, the soaring aromatics consist of fresh candied lemon peel, sappy green herbs and spring orange blossoms. It is seamless throughout the mid-palate with juicy citrus, subtle tropical notes that flows for minutes into a finish that is framed by perfectly balanced natural acidity. This wine is a testament to the McGah Family Vineyard's ability to harness the Rutherford sunshine and the seamless and elegant qualities of our distinct terroir. This limited production wine was barrel fermented in 100% French Oak, 15% new and remaining barrels are a mix of one- to three-year-old barrels which enhances the overall palate. Enjoy it in its youth for its snappy and fresh character or age 3-5 years to allow some hidden complexities to emerge.

Harvest Information

Harvest Date: 9/12, 9/24 & 10/3 2023 **Initial Brix:** Sauvignon Blanc 23.8, 24.2 Semillon 22.5

Vineyard: McGah Family Vineyards 100% Alsace

Processing Information

Process: The grapes were picked in the early am before sunrise and delivered immediately to the winery. The grapes were whole cluster pressed and put into 100 % French oak barrels of which 15% was new and the used barrels consisted of once, twice and three times used. When the wines fermented dry malolactic fermentation was blocked and is remained on its gross lees until bottling. **Barrel aging - 7 months**

Residual Sugar: 0.01 G/L **Production:** 369 cases **Bottled:** 3/20/2024

Alcohol: 14.1% **pH:** 3.34 **Total Acidity:** 6.2 G/L