



## SCARLETT RESERVE CABERNET SAUVIGNON

2016 | RUTHERFORD, CA

### Varietal Content

*100% Cabernet Sauvignon*

*The 2016 Reserve Cabernet Sauvignon Reserve comes from blocks A3 and H3 which has the oldest vines on the Estate. We hand selected 3 barrels from each block that were aged in Taransaud and Darnajou which are our go to barrels. Inky purple black in color to the rim, aromas of dark cherries, violets, blackberry, and cassis soar from the glass and are combined with a palate of the same elements along with tobacco, sour cherries and licorice. Framed by natural acidity, this wine is brooding, dark and ripe that pumps out a high level of intensity along with a sense of elegant extraction. The power of this vintage co-mingles with the velvet touch of natural winemaking which produced a jaw dropping and pure Cabernet Sauvignon. Enjoy with a short decant young or age it 10-15 years where there will be even more levels of complexity.*

- Mike Smith, Winemaker

### Harvest Information

**Harvest Date:** 10/17/16    **Initial Brix:** 26.8    **Vineyard:** McGah Family Vineyards '50% Heritage/50% Alsace'

### Processing Information

**Process:** 5-day cold soak and fermented for 16-18 days. Free run and pressed juice are then combined and put into barrels without settling.

**Barrel Aging:** 100% new French oak consisting of Darnajou & Taransaud barrels

**Residual Sugar:** .01 g/L    **Production:** 149 cases    **Bottled:** May 2nd, 2018

**Alcohol:** 14.9%    **pH:** 3.85    **Total Acidity:** 5.5 G/L