



## SCARLETT RESERVE CABERNET SAUVIGNON

2017 | RUTHERFORD, CA

### Varietal Content

100% Cabernet Sauvignon

*The 2017 Reserve Cabernet Sauvignon Reserve, like our 2016 vintage, comes from blocks A3 and H3 which has the oldest vines on the Estate. We hand selected the best barrels from each block that were aged in Taransaud and Darnajou which are our go to barrels that add another level of dimension to the wine. Midnight purple in color, there is no mistaking that this wine means business from the get-go. Amplified aromas of blackberry, crème d' cassis, graham cracker and creosote are so pure and delineated that they seem other worldly. These elements are combined with a palate that is awash with waves of dark fruit, red licorice and hints of dark chocolate that are intensified with subtle natural acidity and smooth but present fine tannins. The power of this vintage is tamed by the subtle touch of natural wine-making and allows it to flow seemingly forever in harmony. Enjoy early in its life with a short decant or age it 8-12 years to bring out further complexities and nuances.*

- Mike Smith, Winemaker

### Harvest Information

**Harvest Date(s):** 10/17-10/27/2017 **Initial Brix:** 26.9 and 26.5 **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:** 0.01 G/L **Production:** 273 cases **Bottled:** July 10, 2019

**Alcohol:** 14.9% **pH:** 3.84 **Total Acidity:** 5.9 G/L