



SCARLETT RESERVE CABERNET SAUVIGNON

2018 | RUTHERFORD, CA

Varietal Content

100% Cabernet Sauvignon

The Scarlett reserve wine comes from our two best blocks, H3 and A3, and our most intriguing 11 barrels of the vintage. It's made entirely of old vine clone 7 which is an old school Cabernet Sauvignon clone which is coming back in favor. Inky purple black color, with an effusive nose of fragrant cassis, soaring barrel spice and bittersweet chocolate, it is loaded with dark and blue fruits mixed with the signature Rutherford dust. Slight red fruits mixed with tobacco and a hint of black licorice push waves of fruit that pump out flavor and intensity. The mid palate is framed with a subtle amount of natural acidity making this wine dark, ripe, and elegant with nice extraction and length. The subtle power and overall grace of the vintage displays a velvet touch of natural winemaking, and the counterbalance is a jaw-dropping pure driven Cabernet Sauvignon. Enjoy with a nice decant or cellar for 5 years for all the hidden complexities smooth out and come together.

- Mike Smith, Winemaker

Harvest Information

Initial Brix: 27.2 and 26.8 **Vineyard:** McGah Vineyard

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 and Taransaud barrels

Residual Sugar: 0.4 G/L **Production:** 275 cases **Bottled:** July 14th, 2019

Alcohol: 14.9% **PH:** 3.85 **Total Acidity:** 5.8 G/L