



SCARLETT GRENACHE

2019 | RUTHERFORD, CA

Varietal Content

100% Grenache

The 2019 Scarlett Grenache was our first vintage for this varietal planted in our estate Rutherford vineyard. The vines are head trained in the style that is popular in southern France's Rhone valley and receive minimal irrigation so it can thrive in the deep rocky soils. The color is true to Grenache with its light ruby hues that extend to a slightly pink rim as it hits the side of the glass. Amazingly intense and fresh aromatics of fresh strawberries, kirsch, Bing cherries and orange rind soar from the glass. The mid palate is perfectly balanced with massive amounts of light and dark red fruits, followed with a full-bodied and buoyant mouthfeel that hovers across the spectrum of the palate. On the palate, you find a rare combination of freshness, sensual textures and an ocean of perfectly ripe sweet red fruits that express a gorgeous sense of purity in a long, seamless, silky, and creamy finish. Age this beauty for 4-6 years which will bring out even more complexity and secondary components.

- Mike Smith, Winemaker

Harvest Information

Harvest Date: 10/8/2019 **Initial Brix:** 26.2 **Vineyard:** McGah Family Vineyards 'Heritage Estate'

Processing Information

Process: 5-day cold soak and fermented for 16 days with 50% whole cluster inclusion. Free run and pressed juice are then combined and put into barrels without settling.

Barrel Aging: 25% new French oak for 17 months

Residual Sugar: .02 G/L **Production:** 190 cases **Bottled:** March 12th, 2021

Alcohol: 16.7% **pH:** 3.97 **Total Acidity:** 5.9 G/L