



SCARLETT RESERVE CABERNET SAUVIGNON

2019 | RUTHERFORD, CA

Varietal Content

100% Cabernet Sauvignon

Our reserve wine comes from the two best blocks (H3 and A30 and our most intriguing 10 barrels of the vintage. Made entirely of old vine clone 7 Cabernet Sauvignon, a clone which is coming back in favor after many years of vineyard trials. Inky purple black color to the core, with an explosive nose of dark cassis, soaring barrel spice and bittersweet chocolate, it is loaded with dark and red fruits intermixed with that signature Rutherford dust. Expansive dark fruits mixed with tobacco and a hint minerality push waves of fruit that pump out flavor and intensity. In the mouth, the mid-palate is framed with subtle amounts of natural acidity which makes this wine expressive, and elegant with perfect extraction and persistence. The immense power and overall perfection of the vintage, display the velvet touch of natural wine making and the precision is a of pure driven Napa Valley Cabernet Sauvignon. Enjoy with a nice decant or cellar for 5 years for all the complexities smooth out and come together.

- Mike Smith, Winemaker

Harvest Information

Harvest Date(s): 10/23-10/30/2019 **Initial Brix:** 27.5 and 27.2 **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: 0.2 G/L **Production:** 274 cases **Bottled:** May 11th, 2021

Alcohol: 14.7% **pH:** 3.87 **Total Acidity:** 6.00 G/L