



SCARLETT ZINFANDEL

2019 | RUTHERFORD, CA

Varietal Content

100% Zinfandel

While other vineyards are replanting to Cabernet Sauvignon and other Bordeaux varietals in Rutherford Napa Valley, we decided to take another route and introduce some Zinfandel at the McGah vineyard. Moonless dark night and opulent ruby hues greet the eye. A classic Zinfandel nose explodes with briary red fruit, licorice root and a bramble berry compote. Glass coating glycerin and natural acidity lift the aromatics and mid palate, which is medium plus in weight, and frame this garnet beauty throughout the spectrum. In the mouth, the palate is loaded with mixed dark fruits, spice cake and root beer along with a kiss of new oak. An undeniable streak of anise right down the middle glides into to a 20 second plus finish. Full bodied and structured, a 1 hour decant works magic with this wine or lay it down for a few years to uncover hidden layers and complexities. Drink early or age for 4-6 years.

- Mike Smith, Winemaker

Harvest Information

Initial Brix: 27.1 **Vineyard:** McGah Family Vineyards

Processing Information

Process: De-stemmed and cold soaked for 5 days. Yeast was then added and fermented another 13 days on the skins. It was then fermented dry in barrel and underwent natural malolactic fermentation.

Barrel Aging: 18 months in French oak. 40% new oak consisting of 3 Francois Freres VTG m+ toast.

Residual Sugar: 0.5 G/L **Production:** 193 cases **Bottled:** May 11th, 2021

Alcohol: 15.4% **Total Acidity:** 5.6 G/L