SCARLETT CABERNET SAUVIGNON

2021 | RUTHERFORD, CA

Varietal Content

100% Cabernet Sauvignon

The 2021 Scarlett McGah Vineyard Cabernet Sauvignon is a complex, compelling and a benchmark Rutherford Cabernet Sauvignon from this amazing appellation. Uplifting and intense aromatics form layers of dark raspberry, mulberries, toasted spice and the earthy/dusty components known for this terroir. The mid palate is pliable and perfectly balanced with copious waves of dark black fruits followed with a full-bodied and smooth mouthfeel that explodes on the palate. The finish is structural but has polished tannins. That set the stage for a detailed and long finish that our wines are known for. This wine blend is from four of our Cabernet Sauvignon blocks on the estate and 2021 allowed us to create another dimension of the terroir of the McGah Vineyard. Consume in 3-5 years with a 1-2 hour decant for the tannins to smooth out or enjoy it in its prime 5-10 years in the future. Mike Smith - Winemaker

Harvest Information

Harvest Date(s): 10/4 & 10/10 **Initial Brix:** *25.6 & 26.7* **Vineyard:** *McGah Family Vineyards - Alsace Blocks A & B*

Processing Information

Process: *: Process: 4 day cold soak and then fermented for 17 days. It was then drain and pressed into barrels after combining the press & free run juice without settling. Malolactic fermentation was done naturally and after completion the wine racked into tank then back into it's clean barrels. Aged 20 months in 100% new Darnajou and Taransaud barrels.*

Barrel Aging: *20 months* ***Residual Sugar:*** *0.1 G/ L* ***Production:*** *502 cases* ***Bottled:*** *May 31th, 2023*

Alcohol: *14.9%* ***PH:*** *3.95* ***Total Acidity:*** *5.5 G/L*

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