SCARLETT CABERNET SAUVIGNON

2022 | RUTHERFORD, CA

Varietal Content

90% Cabernet Sauvignon, 6% Malbec and 4% Merlot

The 2022 Scarlett Cabernet Sauvignon reflects the classic pedigree of Rutherford terroir with precision and balance. Deep garnet with purple highlights, it opens with ripe cassis, blackberry and dark cherry layered with graphite, cedar and warm spice. Full-bodied and beautifully structured, the palate delivers blackcurrant, plum and blackberry compote framed by sage, espresso and dusty earth. Fine-grained "Rutherford dust" tannins provide structure without heaviness, while bright acidity carries the wine into a lingering finish of black fruit, mocha and mineral. Approachable with a decant now, this quintessential Rutherford Cabernet will reward 3–8 years in the cellar.

— Mike Smith, Winemaker

Harvest Information

Harvest Date(s): 9/22–10/3 **Initial Brix:** 25.8, 25.6, 24.8, 26.2, 25.8
Vineyard: McGah Family Vineyards - Alsace Blocks A, B & 3 (Cabernet); Heritage Block 5C (Malbec); Alsace Block 5C

Processing Information

Process: 5-day cold soak and then fermented for 16 days. Put into barrels after combining the press juice along with the free run without settling. Malolactic fermentation was done naturally and after completion the wine is racked to tank and then back into clean barrels. Aged 20 months in 75% new oak consisting of Darnajou, Marcel Cadet, Ana, Remond, Allary and Trueil barrels.

Barrel Aging: 20 months **Production:** 1657 cases **Bottled:** May 20, 2024

Residual Sugar: 0.1 G/L **Alcohol:** 14.9% **pH:** 3.82 **Total Acidity:** 5.5 G/L

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