SCARLETT ESTATE RED WINE

2022 | *RUTHERFORD, CA*

Varietal Content

45% Cabernet Franc, 22% Cabernet Sauvignon(Alsace Block 3), 17% Cabernet Sauvignon (Alsace Block 08A), 12% Petit Verdot, 2% Malbec and 2% Merlot

Years ago, we planted Cabernet Franc, Merlot and Malbec with the intention of producing a Bordeaux blend and what a great decision we made. 2022 is our first rendition of this wine and it embodies how great the terroir of the McGah vineyards are. It's an elegant, complex and beautifully complete wine. It has a dark ruby-garnet appearance that greets the eye and immediately flows into intense aromatics of ripe red fruits, dark raspberries and graham cracker. The front palate is a showcase of layers consisting of black cassis, red fruits, barrel spice and earthy/dusty components known for the Rutherford appellation. The mid palate is perfectly balanced with waves of red and black fruits, followed with a full-bodied and buoyant mouthfeel that hovers across the palate effortlessly. The wine as a whole is perfectly integrated with the structure and tannins leading into a detailed and long finish that leaves you wanting more. This blend from five of our Bordeaux varietals are planted in the perfect spots of the ranch for each of them and showcases the unparalleled terroir of the McGah Vineyard. Allow 2-3 years for the tannins and fruit to come together or enjoy it in its prime 5-10 years out.

- Mike Smith, Winemaker

Harvest Information

Harvest Date: *9/22-10/3 2022* **Initial Brix:** *25.6, 24.8, 25.8, 25.4, 26.2 and 25.8* **Vineyard:** *McGah Family Vineyards*

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 **Residual Sugar:** 0.2 G/L **Production:** 102 cases

Bottled: May 20th, 2024 **Alcohol:** 14.4 **pH:** 3.82 **Total Acidity:** 5.1 G/L

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