



SCARLETT PETIT VERDOT

2022 | RUTHERFORD, CA

Varietal Content

100% Petit Verdot

The 2022 vintage of Petit Verdot showcases the variety's intensity while highlighting winemakers Mike Smith's skill at balancing power with refinement. Deep, opaque purple in the glass, it immediately draws you in with aromas of blueberry compote, black plum, and wild blackberry layered with violets, graphite, and hints of licorice and baking spice. This is a striking expression of Petit Verdot—dense, detailed and built for the cellar. Enjoy after a decant now with robust fare or lay down for 3–7 years to reveal its full potential. - Mike Smith, Winemaker

Harvest Information

Harvest Date: 09/27/2023

Initial Brix: 25.4

Vineyard: McGah Family Vineyards 'Alsace Estate'

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: 0.0 G/L

Production: 87 cases

Bottled: May 20th, 2024

Alcohol: 14.6%

pH: 3.98

Total Acidity: 5.2 G/L

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