



SCARLETT ZINFANDEL

2022 | RUTHERFORD, CA

Varietal Content

100% Zinfandel

2022 was a perfect vintage to fully ripen our Estate McGah vineyard Zinfandel. Ample rains in the early and late spring gave way to a perfect summer and several warm spells that Zinfandel loves to flourish in. Dark ruby in the glass gives way to aromas of dark fruits and a bramble fruit essence along with spice which Zinfandel is known for. The palate is loaded with a wiry-briary fruit character, ripe cherries, and white pepper which carry over into the finish. It's medium- to full-bodied, framed by plenty of silky tannins and lingers elegantly at the finish that last for minutes. While this wine is immediately enjoyable, 3-5 years of cellar will bring our other nuances.

- Mike Smith, Winemaker

Harvest Information

Harvest Date: 9/13/2022 **Initial Brix:** 26.2 **Vineyard:** McGah Family Vineyards 'Heritage 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 24 months in 75% new oak consisting of Darnajou, Marcel Cadet, and Remond barrels.

Barrel Aging: 24 months

Residual Sugar: 0.0 G/L **Production:** 99 cases **Bottled:** August 25th, 2025

Alcohol: 15.4%

pH: 3.92

Total Acidity: 6.0 G/L