



SCARLETT ROSÉ

2022 | RUTHERFORD, CA

Varietal Content

100% Grenache

The color is medium salmon-peachy color, and the nose is layers of kiwi, melon and red berries that are accented by fresh acidity and a moderate body. The mid palate is precise and racy yet feminine, mixed with hints of strawberry and brioche which combine with lingering notes of minerality and orange blossoms. While young and lithe right now, drink it lightly chilled alone or with dishes that are begging for a fresh wine with enough acidity to cut through some richness.

- Mike Smith, Winemaker

Harvest Information

Harvest Date: 8/27/2023 **Initial Brix:** 20.5 **Vineyard:** McGah Family Vineyards 'Heritage Estate'

Processing Information

Process: *Process: De-stemmed and cold soaked overnight for 12 hours, foot tread for 20 minutes. soaked another hour and then pressed. The juice was immediately transferred to a small stainless-steel fermenter and inoculated with Perlage yeast and fermented dry in 10 days. Malolatic fermentation was blocked by adding sulfur.*

Aging: 7 months in Stainless steel

Residual Sugar: 0.00 G/L **Production:** 108 cases **Bottled:** 3/29/2023

Alcohol: 12% **pH:** 3.4 **Total Acidity:** 5.7 G/L