



SCARLETT SAUVIGNON BLANC

2022 | RUTHERFORD, CA

Varietal Content

84% Sauvignon Blanc 16% Semillon

2022 was a perfect growing season for our old vine Rutherford Sauvignon Blanc blocks. Glistening blond and steely lemon hues greet the eye while juicy stone fruit, white flowers, clementine jump from the glass. Primarily pineapple cake and grapefruit on the palate, these juxtapose with very expressive nose of beeswax, apricot and melon. Its rich and oily mineral mouthfeel is followed by tangy acidity with flinty and light crushed gravel elements. The finish is crisp, slightly tart, and has that signature 'tastes like Mike Smith' with medium+ length. A perfect summer wine. Drink now through 2025

- Mike Smith, Winemaker

Harvest Information

Harvest Date: 8/26/2022 **Initial Brix:** Sauvignon Blanc 24.6 Semillon 22.22

Vineyard: McGah Family Vineyards 85% Alsace 15% Heritage

Processing Information

Process & Barrel Aging: *Whole cluster pressed and allowed to settle for 4 hours Then racked into 100% French oak barrels of which 20% new Saury barrels. Inoculated with Perlage yeast and fermented dry and malolactic fermentation was blocked.*

Residual Sugar: 0.00 G/L **Production:** 165 cases **Bottled:** 3/30/2023

Alcohol: 14.1% **pH:** 3.55 **Total Acidity:** 6.3 G/L