SCARLETT ESTATE RED WINE

2023 | RUTHERFORD, CA

Varietal Content

45% Cabernet Franc, 39% Cabernet Sauvignon, 12% Petit Verdot, 2% Malbec and 2% Merlot

The 2023 "The Pennant," our second vintage of this estate blend, offers greater power and a darker profile while retaining its signature elegance. The nose opens with ripe red currant and dark briary fruit layered with minerality and warm barrel spice. On the palate, a kaleidoscope of black cassis and red fruit is grounded by the plush, dusty character of Rutherford. Full-bodied yet beautifully balanced, the wine glides across the palate with polished tannins and a long, sophisticated finish. Allow 2–3 years for the fruit and tannins to fully integrate, with the wine reaching its prime over the next 5–10 years.

— Mike Smith, Winemaker

Harvest Information

Harvest Date: 10/6–10/28/2023 **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 **Bottled:** August 25, 2025 **Production:** 102 cases

Residual Sugar: 0.2 G/L **Alcohol:** 14.8% **pH:** 3.71 **Total Acidity**: 5.5 G/L

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