



SCARLETT PROPRIETARY RED WINE

2023 Rutherford, CA

Varietal Content

50% Petit Verdot 50% Grenache

2023 was a perfect vintage to produce this unique two varietal blend which created a wine that crosses boundaries and classic blends. Comprised of 50% de-stemmed Petit Verdot & 50% whole cluster Grenache, the varietal fruit expression of each combined with the stem inclusion creates a wine that is vivid, fresh and complex. Dark magenta in color with an explosion of blue and dark raspberry aromas mingled with garigue, spice and minerality. The structure is dense but light on its feet and flows effortlessly over the palate into a finish that is framed by mild tannins and mild but well integrated oak. Drink this wine on release for it's pure and intense nature or cellar chilled for 5-10 years to bring it to another level of complexity.

- Mike Smith, Winemaker

Harvest Information

Harvest Date(s): 10/13 & 10/16 2023 **Initial Brix:** 25.8 PV; 26.4 GR **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, Allary and Trueil barrels

Barrel Aging: 20 months in 50% new French oak **Alcohol:** 15.1% **pH:** 4.06 **Total Acidity:** 4.9 G/L
Residual Sugar: .01 G/L **Production:** 198 cases **Bottled:** August 25, 2025