SCARLETT CABERNET FRANC

2024 | RUTHERFORD, CA

Varietal Content

100% Cabernet Franc

Twenty years after Scarlett's first vintage, we introduce something entirely new: our inaugural Cabernet Franc. Sourced from our Heritage block and produced in just 120 cases, the 2024 is an expressive, deeply colored wine that balances Cabernet Franc's natural perfume and energy with the richness of Rutherford fruit. Aromas of black cherry, ripe raspberry and cassis unfold into notes of violet, dried herbs, graphite and subtle barrel spice. The palate is lush yet lifted, with fine-grained tannins, vibrant fruit and a long, elegant finish. Distinctly Cabernet Franc yet unmistakably Scarlett, this inaugural bottling celebrates where we've been—and offers a glimpse of what comes next.

— Mike Smith, Winemaker

Harvest Information

Harvest Date: 10/28/2024 **Initial Brix:** 27.6 **Vineyard:** McGah Family Vineyards 'Heritage'

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 65% new oak consisting of Darnajou, Bel Air, Sylvain & Remond.

Barrel Aging: 20 months **Bottled:** August 13, 2026 **Production:** 120 cases

Residual Sugar: 1.7 G/L **Alcohol:** 15.5% **pH:**3.61 **Total Acidity:** 5.8 G/L

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