



SCARLETT SAUVIGNON BLANC

2024 | RUTHERFORD, CA

Varietal Content

82% Sauvignon Blanc 18% Semillon

2024 was a perfect growing season for our old vine Rutherford Sauvignon Blanc and Semillon blocks. The weather was mild but warm and allowed an even ripening pattern the locked in freshness coupled with ripe fruit flavors. Glistening and slightly golden hues with a slightly lime tinge in the glass, combine with exquisite and lifted aromatics of bright lemon curd, honeyed passion fruit and exotic orange blossoms. An explosion of ripe fruit sails throughout the mid-palate with layers of citrus creaminess, slight minerality and textural depth. There is a seamless viscosity that flows into a finish that is perfectly balanced with acidity and integrated oak. The most compelling aspect of this wine is its ability to straddle the ripeness of Napa Valley yet maintains cooler climate flinty aspects. Fantastic now, but 6 months of cellar age will further integrate the youthfulness of it and allow other subtle qualities to emerge. Enjoy it with some bottle age in a cold cellar for 2-5 years.

- Mike Smith, Winemaker

Harvest Information

Harvest Date: 8/28/2024: Sauvignon Blanc 8/27/2024: Semillon **Initial Brix:** Sauvignon Blanc 23.8 Semillon 22.3

Vineyard: McGah Family Vineyards - Alsace

Processing Information

Process & Barrel Aging: Whole cluster pressed and allowed to settle for 4 hours then racked into 100% french oak barrels of which were 15% new Saury barrels. It was then inoculated with Perlage yeast and fermented dry in 10 day. After acheiving dryness malolactic fermentation was blocked. Barrel aged 8 months then bottled.

Residual Sugar: 0.00 G/L **Production:** 153 cases **Bottled:** 3/27/2025

Alcohol: 14.1% **pH:** 3.42 **Total Acidity:** 6.3 G/L