



SCARLETT ZINFANDEL

2017 | RUTHERFORD, CA

Varietal Content

100% Field Blend Zinfandel and Petite Sirah

The Scarlett Zinfandel Heritage vineyard is a perennial favorite in our portfolio. Packed with cherry compote, white flowers, black pepper, licorice, and dried lavender, this deep ruby Zinfandel elicits excitement from the get-go. Full-bodied and fresh with a gorgeous purity of fruit, it is buttressed by deceptively silky but substantial tannins and equally substantial alcohol that lurks in the background. This wine has such a great mid-palate density and length there's no doubting its outstanding quality. This handcrafted beauty shows off until the very end with a layered finish that effortlessly carries on for hours. Because this wine is fairly heady, I would favor drinking it over the next couple of years to provide enough time for all the hidden components to weave together. Enjoy between now and 2021.

- Mike Smith, Winemaker

Harvest Information

Harvest Date: 9/22/2017 **Initial Brix:** 27.1 **Vineyard:** McGah Family Vineyards 'Heritage Estate'

Processing Information

Process: De-stemmed and cold soaked for 5 days. Yeast was then added and fermented another 13 days on the skins. It was then fermented dry in barrel and underwent natural malolactic fermentation.

Barrel Aging: 18 months in French Oak 25% new.

Residual Sugar: 0.2 G/L **Production:** 148 cases **Bottled:** 3/20/2019

Alcohol: 15.8% **Total Acidity:** 6.3 G/L