



SCARLETT ROSÉ

2018 | RUTHERFORD, CA

Varietal Content

100% Grenache

The 2018 vintage expresses delicate intensity, from its rose-gold hue to the heady perfume of roses and Meyer lemon blossoms. Made in a classic dry French style, the Scarlett Rosé begins with the commitment to make Rosé with intention. Harvested at 21 brix, the Grenache grapes are picked at the perfect acidity and ripeness to make Rosé “on purpose”. The mid-palate is focused and layered with citrus, white peach, and mountain strawberry, and finishes with the crisp energy for which this vineyard is known for. Enjoy now or over the next 24 months.

- Mike Smith, Winemaker

Harvest Information

Harvest Date: 9/10/2018 **Initial Brix:** 21.0 **Vineyard:** McGah Family Vineyards 'Heritage Estate'

Processing Information

Process: *Inoculated with Perlage yeast and fermented dry, malolactic fermentation blocked with sulfur additions.*

Agging: *6 months in Stainless steel*

Residual Sugar: 0.1 G/L **Production:** 1145 cases **Bottled:** 3/20/2019

Alcohol: 14.1% **Total Acidity:** 5.9 G/L