



SCARLETT SAUVIGNON BLANC

2017 | RUTHERFORD, CA

Varietal Content

92% Sauvignon Blanc 8% Semillon

2017 was an optimal growing season for our old vine Rutherford Sauvignon Blanc. Light straw in color with a green tinge is combined with aromatics of candied lemon peel, passion fruit and white flowers. The perfectly ripened fruit is felt throughout the mid-palate with creaminess and textural depth that flow seemingly into a finish that is framed by perfectly balanced acidity. The most amazing aspect of this wine is its ability to straddle the ripeness of Napa Valley and the seamless qualities of a cooler climate. Give this beauty a few months in the cellar and enjoy it with some bottle age for 3-5 years.

- Mike Smith, Winemaker

Harvest Information

Harvest Date: 9/12/2018 **Initial Brix:** 23.8 **Vineyard:** McGah Family Vineyards 'Alsace Estates'

Processing Information

Process & Barrel Aging: Whole cluster pressed and allowed to settle for 4 hours then racked into a combination of 20% Stainless Steel barrels and 80% French oak barrels of which 10% were new. Inoculated with Perlage yeast and fermented dry and malolactic fermentation was 100%

Residual Sugar: 0.3 G/L **Production:** 255 cases **Bottled:** 3/5/2018

Alcohol: 14.1% **Total Acidity:** 6.6 G/L