



SCARLETT RESERVE CABERNET SAUVIGNON

2017 | RUTHERFORD, CA

Varietal Content

100% Cabernet Sauvignon

Our Reserve Cabernet Sauvignon comes from our two best blocks and most intriguing 11 barrels of the vintage. Made entirely of old vine clone 7, this vineyard is on a fantastic roll and is getting better and better with each year due to its vine age and location on the ranch. Inky purple blue color with a nose of fragrant cassis and graham cracker, it's loaded with blackberry, sour cherry, and slight earthy notes typical of this terroir. Tart cranberry, tobacco, and a hint of red licorice push waves of fruit that pump out flavor and intensity that seemingly last forever. The mid palate is framed with a subtle amount of natural acidity which makes this wine dark, ripe, and elegant with nice extraction and intensity. The power of this vintage co-mingles with our velvet touch of natural winemaking - the counterbalance is a jaw-dropping Cabernet Sauvignon. Enjoy with a nice decant or cellar for 5 years for all of the complexities to smooth out and come together.

- Mike Smith, Winemaker

Harvest Information

Initial Brix: 26.9 and 26.5 **Vineyard:** McGah Vineyard

Processing Information

Process: 5-day cold soak and fermented for 16-18 days. Free run and pressed juice are then combined and put into barrels without settling.

Barrel Aging: 100% new French oak consisting of Darnajou & Taransaud barrels.

Residual Sugar: 0.01 G/L **Production:** 273 cases **Bottled:** July 10, 2019

Alcohol: 14.9% **PH:** 3.84 **Total Acidity:** 5.9 G/L