



SCARLETT PETITE SIRAH

2018 | RUTHERFORD, CA

Varietal Content

100% Petite Sirah

Loaded with personality, 2018 brought our Scarlett Petit Sirah to perfection. Powerful, juicy and expressive with notes of black plum, barrel spice and a unique hint of soil infusion greet the nose. Dark espresso and licorice roll across the palate followed by rich expressive dark fruits giving depth and complexity. Slightly muscular tannins finish off this beauty, just a delight to drink.

- Mike Smith, Winemaker

Harvest Information

Harvest Date: 10/10/2018 **Initial Brix:** 27.3 **Vineyard:** McGah Family Vineyards 'Heritage Estate'

Processing Information

Process: This wine was 100% destemmed and transferred by gravity to a 5 ton open top steel fermentation tanks. We cold soaked it for 3 days then inoculated with Williams Selyem yeast after which we allowed it to heat up naturally into full blown fermentation. Total fermentation days equaled 15 days and was then pressed off its skins and allowed to settle for 5 hours in tank. Then it was barreled down into 40% new french consisting of Francois Freres, Saury and Treuil. The balance was aged in 3-4 year old used french oak barrels. Total barrel time to bottles was 17 months.

Residual Sugar: 0.0 G/L **Production:** 274 cases **Bottled:** 3/5/2020

Alcohol: 14.6% **PH:** 3.67 **Total Acidity:** 5.9 G/L