



VENGE 2010 SCOUT'S HONOR PROPRIETARY RED, NAPA VALLEY

Yet another spectacular vintage in honor of our beloved winery dog, Scout. The 2010 Scout's Honor is looking like another successful wine story in the making. This wine is based on a flavor and tradition of building a full bodied, delicious red wine that can be easily enjoyed anytime. We build up a base of Zinfandel with help from Petite Sirah, Charbono and Syrah. The end result is a playful and unpretentious red that will satisfy time and time again. At 70% Zinfandel, it is no wonder where the plush fruit comes from. There is a little barrel vanillin carrying the black fruit preserve fruits as well. In the mouth the intro is very smooth and carries through the middle to the back pallet effortlessly. There is never a bite through the transition of the flavors. The balance is seamless and certainly mouth coating. There is a bit of a tannin kick at the end reminding one of the 13% Petite Sirah and 11% Charbono. At 6%, the Syrah adds a touch of campfire in the nose and a hint of saline on the palate. Scout's Honor is certainly a generous mouthful. Cellared correctly this wine should survive well for 5 to 10 years.



70% Zinfandel, 13% Petite Sirah,
11% Charbono, 6% Syrah
0.60 g/100mL T.A., 4.1 pH,
15.2% Alc. Bottled on January 9,
2012.

1400 Cases Produced

In The Vineyard

Harvest took place between October 1st and 20th, with an average Brix of 27.5 degrees. Grapes were farmed and harvested from four single vineyards in Napa Valley. The majority of Zinfandel and 100% of the Charbono is from old, dry farmed vines (60 to 100 years old) planted in the Frediani Vineyard, located on the property just north of us in Calistoga. Out in the warm climes of Pope Valley (Eastern Vacas Mountains) is the Moss Creek vineyard where the remainder of the Zinfandel was harvested from 20 to 30 year old vines. Long family friends, Joan and Will Nord, have a small vineyard named "Trio C" in Yountville and a little over an acre is dedicated to Petite Sirah—we love this site. And, grower Jan Kruppe farms some of Napa's finest Syrah on his Stage Coach Vineyard, high in the mountains of the Eastern Oakville District.

In The Cellar

The small, individual lots of fruit were destemmed and whole-berry fermentation takes place on average for 12 days in tank, then aged for 14 months in 30% new American Oak from Missouri and the balance in once used tight grain French Oak. No conventional pumps were used in the making of this wine. Only diaphragm air pumps, forced air pressure movement, bulldogging, and transfers by gravity were employed to preserve the pure fruit integrity in the wine.

