



## VENGE 2014 SCOUT'S HONOR PROPRIETARY RED, NAPA VALLEY

The 2014 Scout's Honor comes from another spectacular vintage that honors our late and beloved Labrador Retriever, Scout. This wine is based on a tradition of producing a full bodied, delicious and enjoyable red wine. We start with a base of old-vine Zinfandel and build upon that with dry-farmed Petite Sirah, old-vine Charbono, and finish with mountain vineyard Syrah. The result is an unpretentious red wine that will satisfy time and time again.

While the 2014 vintage was another perfect growing season, we saw significant yield reductions in early ripening varieties. This is largely due to the abundant crops of 2012 and 2013, and a lack of measurable water. However, the natural "culling" of the crop led to superior quality across the board.

This vintage has a gorgeous, concentrated assemblage of aromas of stone fruits, crushed blue herbs, violets, cherry, anise, and a touch of honeysuckle. On the palate is pure richness from the old-vine Zinfandel with loads of super ripe blackberry, pepper spice, and an enveloping masculinity of char and tannins from the Syrah, Charbono and Petite Sirah. A seamless balance and mouth coating deliciousness are found throughout the palate, with an extra long finish with a touch of barrel tannin at the end.

2014 Scout's Honor is certainly a generous mouthful of red wine that we recommend be opened and enjoyed immediately upon release. Cellared correctly it will age for 5 to 8 years.



71% Zinfandel  
16% Charbono  
7% Petite Sirah  
6% Syrah  
0.59 g/100mL  
T.A.  
4.0 pH,  
15.1% Alc.

### IN THE VINEYARD

Harvest was early due to the warm growing season, taking place between September 24th and October 1st, with an average Brix of 27.4 degrees. Grapes were farmed and harvested from four single vineyards in Napa Valley. The Zinfandel was picked from two, old-vine (60 to 100+ years old), dry-farmed vineyard sources: Venge's newly acquired "Signal Fire Vineyard" estate, and the Frediani Vineyard—both located in the heart of Calistoga. The Charbono is from old, dry-farmed vines (60 to 100+ years old) also planted in the Frediani Vineyard. Long family friends, Joan and Will Nord, have a small vineyard named "Trio C" in Yountville and a little over 10 acres are dedicated to Petite Sirah—we love this site. And, legendary grower, Jan Krupp, farms some of Napa's finest Syrah on his Stagecoach Vineyard, high in the mountains of the Atlas Peak AVA to complete the blend.

### IN THE CELLAR

The small, individual lots of fruit were destemmed into a combination of stainless steel tanks and open top fermenters, where whole-berry fermentation took place for an average of 20 days. The wine was barrel aged for 14 months in 50% new American Oak 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, or *bulldogging*, and transfers by gravity were employed to preserve the pure fruit integrity in the wine.

1,094 Cases Produced