

## 2004 Scout's Honor Proprietary Red, Napa Valley

A beautiful ruby red and garnet color welcomes the first sight. There are very ripe and intoxicating aromas of ripe cinnamon, chocolate cherry, briar and clove. The 100% American Oak barrel vanillin warmly enfolds every aspect in the nose. The palate dances with bright cherry, dried currant, lively acidity and well integrated tannins. The mouth coating feels youthful and slightly dusty embracing a fantastic length of flavors to the blend. This Zinfandel based wine is full bodied yet refined.



### In The Vineyard

Harvest took place between September 20<sup>th</sup> and October 21<sup>st</sup> with an average brix of 24.9 degrees. Fruit was sourced from several areas of Napa Valley. The majority of Zinfandel and a small component of Petite Sirah were primarily taken from our very own Venge Vineyard in St. Helena and from the Moss Creek Vineyard in the gorgeous Cappel Valley in the Eastern reaches of Napa Valley. The "Old Vine" Charbonno is sourced from the noble Frediani Vineyard in Calistoga. The Baranek Vineyard in Clarksburg supplies the balance of the Petite Sirah.

### In The Cellar

The small individual lots of fruit were destemmed and whole-berry fermentation took place for 10 days in tank, then aged for 16 months in 60% new and 100% American Oak originating from Missouri. No conventional pumps were used in the making of this wine. Only diaphragm air pumps and forced air pressure movement were employed to preserve the full fruit integrity in the wine.

### Bottling Data

Bottled on April 3rd, 2006

15.3% alc. by Vol. 0.70 T.A. and 3.79 pH

Suggested Retail—\$38 per bottle