

2005 Scout's Honor Proprietary Red, Napa Valley

At 68% it is primarily Zinfandel with the balance shared by 15% Petite Sirah and 17% Charbonno. It wouldn't be the Scouts without the Petit Sirah and Charbonno varietals that work so hard in making this eclectic blend. A beautiful ruby red and garnet color welcomes at first sight. Typical to this eclectic blend are its ripe aromas of ripe cinnamon, chocolate cherry, briar and clove. Aged in 60% new American oak, the 2005 is has a touch on the ember smoke and espresso bean as well. On the front of the palate is 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.

In The Vineyard

2005 is a beautiful vintage. The season was cool nearly from start to finish and we never had the threat of rain. There was a bounty of fruit in '05 as well. Not since 1997 had we seen large and balanced yields of that magnitude. Similar to 2004, the combination of varietals is true to type for this venerable proprietary blend. Harvest took place in the first two weeks of October with an average Brix of 25.7 degrees. Fruit was sourced from several areas of Napa Valley. The majority of Zinfandel and a small component of Petite Sirah are from our very own Venge Vineyard in St. Helena as well as Zinfandel from the Moss Creek Vineyard in the gorgeous Cappel Valley in the eastern reaches of Napa Valley. The "Old Vine" Charbonno is entirely 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, and then aged for 16 months in 60% new American Oak 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 16th, 2007

15.1% alc. by Vol., 0.60 T.A. and 3.92 pH

1000 Cases Produced

Suggested Retail—\$38 per bottle

