

2006 Scout's Honor Proprietary Red, Napa Valley

This vintage is an electric assemblage with light violets, crushed herbs, red cherry and licorice scents in the nose. The palate is driven with femininity from the Zinfandel with loads of ripe red berry and cherry and enveloping masculinity of mineral, char and tannin flavors from the Syrah, Charbonno and Petite Sirah. This is a largely structured wine. With time this wine will certainly find itself developing wonderfully and finding even more harmony.



In The Vineyard

2006 was a lighter yielding year as compared to its predecessor, 2005. The vintage was very mild and even tempered as well. Harvest took place in the first two weeks of October with an average brix of 25.8 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 Charbonno is 60 years old and is entirely sourced from the noble Frediani Vineyard in Calistoga. The Baranek Vineyard in Clarksburg supplies us Petite Sirah and lastly, the Syrah is from the Muhlner Vineyard in Napa's Chiles Valley.

In The Cellar

The small individual lots of fruit were destemmed and whole-berry fermentation took place for 12 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 21st, 2008

15.2% alc by Vol., 0.60 T.A. and 4.11 pH.

Bottled Unfined and Unfiltered

Suggested Retail—\$38 per bottle