

2007 Scouts Honor Proprietary Red, Napa Valley

When someone loses a friend that is dear to them, it is comforting to create a reminder. That friend for us at Venge was our beloved yellow Labrador retriever, Scout. We remember him with every vintage of Scout's Honor. The 2007 vintage was a winemaker's delight—a nearly perfect vintage. The wine possesses perhaps the finest color in the Scout's blend we have ever produced. The color is deep and rich with a black center and dark edges. The aromatics are heady showing ripe black berries, light camphor, mocha chocolate and oak over tones. Once in the mouth, there is an instant reflection to cherry candy, black stone fruit and fineness from both firm acid and ripe tannins. The overall impression is ripe, plush, and very enjoyable now. Cellared correctly, this wine should survive for 5 to 7 years of enjoyment.



In The Vineyard

Harvest took place in the first two weeks of October with an average Brix of 25.8 degrees. Fruit was sourced from several single-vineyard sites throughout Napa Valley. The majority of Zinfandel and a small component of Petite Sirah are from our former Venge Vineyard aka. Rossini Ranch, 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, dry-farmed Frediani Vineyard in Calistoga, and as luck would have it, our neighbor. The Baranek Vineyard in Clarksburg supplies us Petite Sirah and lastly, the Syrah is from the Sarco Vineyard, in Eastern Napa's Coombsville area.

In The Cellar

The small individual lots of fruit were destemmed and whole-berry fermentation takes place on average for 12 days in tank and aged for 18 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 pure fruit integrity in the wine.

Bottling Data

55% Zinfandel, 21% Petite Sirah, 13% Charbonno, and 11% Syrah.

0.64 g/100mL T.A., 3.83 pH, 15.2% Alc. Bottled on May 4, 2009.

950 Cases Produced

Suggested Retail—\$38 per bottle