

2008 Scout's Honor Proprietary Red, Napa Valley

Yet another spectacular vintage in honor of our beloved winery dog, Scout. 2008 was a lighter yielding year as compared to its predecessor, 2007. The vintage was very intense and even tempered as well. This allowed for wines of wonderful concentration and stature in both the barrel and bottle.

This vintage is an eclectic 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

Fruit was sourced from four single-vineyard sources in Napa Valley. The Zinfandel is sourced 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

Harvest began the first weeks of October. 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

66% Zinfandel, 15% Petite Sirah, 15% Charbonno, 4% Syrah
0.60 g/100mL T.A., 4.1 pH, 15.5% Alc. Bottled on April 9, 2010.
1050 Cases Produced
Suggested Retail—\$38 per bottle

