



## VENGE 2015 SCOUT'S HONOR PROPRIETARY RED, NAPA VALLEY

2015 marks another great vintage here at our Calistoga estate, especially for varietals like Zinfandel, Charbono, Syrah, and Petite Sirah. The growing season started early after an unseasonably mild winter, leading into a cool bud-break resultantly low berry-set. These small bunches outperformed in the cellar: the high skin-to-juice ratio of the must has given us the densest colored wines in decades, and inky color happens to be a hallmark of our Scout's Honor proprietary red wine.

We start with a base of old-vine Zinfandel from our Signal Fire Vineyard in Calistoga (where some of those vines have been producing for over 100 years!) and build upon that with dry-farmed Petite Sirah, old-vine Charbono, and finish with mountain-vineyard Syrah from the Stagecoach Vineyard. The result is an unpretentious red wine that will satisfy time and time again. Not just a fan-favorite, this wine honors our late winery dog, Scout.

This vintage has a gorgeous, concentrated assemblage of aromas of stone fruits, crushed blue herbs, violets, cherry, anise, and a touch of honeysuckle. On the palate is pure richness from the old-vine Zinfandel with loads of super-ripe blackberry, pepper spice, and an enveloping masculinity of char and tannins from the Syrah, Charbono and Petite Sirah. A seamless balance and mouth coating deliciousness are found throughout the palate, with an extra long finish with a touch of barrel tannin at the end.

2015 Scout's Honor is certainly a generous mouthful of red wine that we recommend be opened and enjoyed immediately upon release. Cellared correctly it will age for 5 to 8 years.

### IN THE VINEYARD

Another early harvest occurred in 2015, almost entirely in September, with smaller crops and lower yields throughout the Napa Valley. Crop loss was mitigated here in hot Calistoga due to the warm, dry summer and multiple heat-spikes before and during harvest. Brix averaged at 27.2 degrees.

### IN THE CELLAR

The small, individual lots of fruit were destemmed into a combination of stainless steel tanks and open top fermenters, where whole-berry fermentation took place for an average of 22 days. The wine was barrel-aged for 14 months in 50% new American Oak and the balance in once used tight-grain French Oak. No conventional pumps were used in the making of this wine, only diaphragm air pumps, forced air pressure movement, or *bulldogging*, and transfers by gravity were employed to preserve the pure fruit integrity in the wine.

1,410 Cases Produced



70% Zinfandel  
14% Charbono  
9% Petite Sirah  
7% Syrah  
0.59 g/100mL T.A.  
4.0 pH,  
15.3% Alc.