



VENGE 2018 SCOUT'S HONOR PROPRIETARY RED NAPA VALLEY

This delicious red blend honors our late and beloved Labrador Retriever, Scout. This wine is based on a tradition of producing a full bodied and delicious red wine. We start with a base of old-vine Zinfandel and build upon that with dry-farmed Petite Sirah, old-vine Charbono, and finish with mountain vineyard Syrah. The result is an unpretentious, generous mouthful of red wine that we recommend be opened and enjoyed immediately upon release.

This vintage has a gorgeous, concentrated assemblage of violets, anise, honeysuckle, blue herbs, and a touch of vanillin. The palate is pure richness with loads black fruits and currants, pepper spice, and an enveloping masculinity of char and tannins from the Syrah, Charbono and Petite Sirah. A seamless balance and mouth coating deliciousness lead to a wine that is quite pleasing to the senses. Cellared correctly it will age for 5 to 8 years.



IN THE VINEYARD

Harvest was normal due to a steady growing season, taking place between September 28th and October 21st, with an average Brix of 27.8 degrees. Grapes were farmed and harvested from four single vineyards in Napa Valley. The Zinfandel was picked from two, old-vine (60 to 100+ years old), dry-farmed vineyard sources: Venge's newly acquired "Signal Fire Vineyard" estate, and the Frediani Vineyard—both located in the heart of Calistoga. The Charbono is from old, dry-farmed vines (60 to 100+ years old) also planted in the Frediani Vineyard. Robbie Mondavi's Oso Vineyard located on Howell Mountain supplies the Petite Sirah—we love this site! And, Napa's finest Syrah from Stagecoach Vineyard, high in the mountains of the Atlas Peak AVA, completes the blend.

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 20 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.

63% Zinfandel
16% Charbono
12% Petite Sirah
9% Syrah