

SHOOTING STAR SCARLET

VINEYARDS

The word doesn't particularly bring thoughts of purity to the mind. That being said, we offer you a Lake County red blend, Scarlet, a less than puritanical blend of a handful of delicious varieties sourced from a collection of Lake County's best vineyards.

WINE STYLE & TASTING NOTE

Our harvest procedures are consistent throughout each harvest season with grapes arriving as quickly as possible to the winery post picking. The red grapes are crushed upon arrival and allowed to soak for 24-48 hours before inoculation. We will age the red wine for this blend in neutral American oak, older Hungarian and French barrels. Typically, the wine will age 8-18 months, depending on the varietal. This sinfully delicious blend is amazingly balanced with lively cherry and dark berry notes, cloaked in dark chocolate tannins. A clean acidity runs through the finish. A single glass is not possible. The blend consists mainly of Cabernet Franc (~40%), Syrah (~20%), Zinfandel (~10%), Pinot Noir (~10%) with the remaining 20% consisting of various varietals. This bottling is not vintage specific.

FOOD PAIRINGS

Pair this wine with eggplant parmesan, a dry rubbed New York Strip or soft, ripe cheeses.

TECHNICAL NOTES

APPELLATION Lake County, CA **ALCOHOL** 14.5% **PH** 3.71
TA 0.65g/100mL **RS** Dry **BARREL AGING** varies **VINE AGE** varies by vineyard **YIELDS** varies by vineyard **PRODUCTION** 2000 cases **MSRP** \$10.00

