



VENGE 2013 SCOUT'S HONOR PROPRIETARY RED, NAPA VALLEY

The 2013 Scout's Honor comes from another spectacular vintage that honors our late and beloved Labrador Retriever, Scout. We have improved vineyard quality significantly over the last two vintages, with more "old-vine" plantings, providing the foundation for this blend, and it certainly shows in the finished wine.

This wine is based on a tradition of producing a full bodied, delicious and enjoyable 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 red wine that will satisfy time and time again.

The 2013 vintage was another perfect growing season on par with that of the 2012 vintage. This vintage has a gorgeous, concentrated assemblage of aromas, with black fruits, crushed blue herbs, violets, cherry, licorice and anise. On the palate is pure richness from the old-vine Zinfandel with loads of black cherry, 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.

2013 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

Harvest was early due to the warm growing season, taking place between September 24th and October 10th, with an average Brix of 27.1 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. Long family friends, Joan and Will Nord, have a small vineyard named "Trio C" in Yountville and a little over 10 acres are dedicated to Petite Sirah—we love this site. And, legendary grower, Jan Krupp, farms some of Napa's finest Syrah on his Stagecoach Vineyard, high in the mountains of the Atlas Peak AVA to complete 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.



71% Zinfandel
15% Petite Sirah
10% Charbono
4% Syrah
0.59 g/100mL T.A.,
4.0 pH,
15.4% Alc.

1710 Cases Produced