



VENGE 2016 SCOUT'S HONOR PROPRIETARY RED, NAPA VALLEY

The 2016 marks the 5th straight year of a stunning vintage for Scout's Honor. This plush, intense red blend honors our late and beloved Labrador Retriever, Scout. 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 red wine that is ready to enjoy upon release.

This vintage has a sumptuous concentration on the nose of sweet black fruit, crushed blue herbs, anise, black truffle, and vanillin. The palate is rich with sweet blueberry and raspberry fruit, dried cherries, black currants, and pepper spices. Fleshy and succulent with an enveloping masculinity of char and tannins from the Syrah, Charbono and Petite Sirah. A seamless balance and mouth coating deliciousness are found throughout with an extra long finish that is quite pleasing to the senses.

2016 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 10 years.

IN THE VINEYARD

2016 was a marathon harvest with even temperatures through the growing season. The first grapes to come in for Scout's Honor was the Frediani Vineyard Zinfandel on September 9th, ending with Old Vine Charbono on November 11th. 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 "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. Joan and Will Nord, have a small vineyard named "Trio C" in Yountville and a little over 10 acres are dedicated to Petite Sirah. And, from Stagecoach Vineyard some of Napa's finest Syrah, 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.

1,850 Cases Produced



68% Zinfandel
16% Charbono
10% Petite Sirah
6% Syrah