



Varieties

63% Tannat
25% Merlot
12% Malbec

AVA

Monticello

Vineyards

63% Honah Lee
25% Rougemont
12% Wild Meadow

Harvest Dates

September 2017

Fermentation & Aging

Stainless fermenters
barrel aged 22 months

88% New French oak
12% Neutral French oak

Technical Data

pH: 3.7
TA: 7.2 grams/L
Alc: 13.7%
RS: 0.04%
Bottled: August 14, 2019
Cases Produced: 201

VINEYARD NOTES

The majority of the fruit sourced for the 2017 L. Scott is from Honah Lee located in Gordonsville, VA within the Monticello AVA. The vineyard is at an elevation of 1000ft and is made up mostly of Davidson Clay which is well draining soil. The southeast exposure offers great sunlight to help achieve maximum ripeness.

WINEMAKING NOTES

For this blend, the grapes were de-stemmed, lightly crushed, and then cold soaked for five days for added extraction before the fermentation process. The fermentation occurred in stainless steel fermenters using native yeast. We do not use any commercial yeast strain, but rather create a starter from its own juice during the cold maceration process. Following traditional winemaking methods, two pump-overs occurred daily in order to move the juice over the skins and seeds, which creates a bolder wine. After about two weeks, the must (grape juice, skins, and seeds together) is pressed and aged for 22 months in oak barrels, 88% of which are New French oak.

WINEMAKER'S NOTES

Michael created this proprietary red blend to honor his oldest brother, Scott, who lost a ten-year battle with ALS. Ten percent of each bottle sale is donated to Project ALS. Michael chose this blend of tannat, merlot, and malbec because while the tannat is heavily tannic, the merlot provides a mid-palate softness and depth. The malbec adds bright red fruit and fresh acidity. This wine is well structured and concentrated and will evolve over the next 7-10 years. Serve with heartier meats and game.