



Varieties

50% Tannat
20% Merlot
20% Malbec
10% Cabernet Sauvignon

AVA

Virginia

Vineyards

50% Honah Lee
20% Wild Meadow
20% Rougemont
10% Adventure Farm

Harvest Dates

September 2016

Fermentation & Aging

Stainless fermenters
and barrel aged
60% New French Oak
40% Neutral

Aged 22 months

Technical Data

Brix at Harvest: 22.7
pH: 3.66
TA: 6.6 grams/L
Alc: 13.7%
RS: 0.02%
Bottled: July 31, 2018
Cases Produced: 251

VINEYARD NOTES

The majority of the fruit sourced for the 2019 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. The rest comes from some of the best vineyards from around the state like Wild Meadow in Northern Virginia, Rougemont nearby in Keswick, and Adventure Farm in Earlysville.

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 post fermentation, the must (grape juice, skins, and seeds together) is pressed and aged for 22 months in oak barrels, 60% 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, malbec and cabernet sauvignon 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 and the cabernet sauvignon helps provide a firm structure. This wine is well balanced and concentrated and will evolve over the next 7-10 years. Serve with heartier meats and game.