



Scaggs Vineyard, Napa Valley Fact Sheet

- Who:** Proprietors Boz and Dominique Scaggs
Boz Scaggs one of America's preeminent R&B artists, is producing elegant, multi-layered French-style red and rosé wines.

Dominique Gioia Scaggs, a former book editor, manages the *Scaggs Vineyard* label creative direction, including production and special events.
- What:** Hillside vineyards comprise just over two planted acres for highly select, small lot production of red and rosé wines averaging less than 500 cases total per year. Varietals include *syrah*, *mourv dre*, *grenache* and *counoise*. An expression of the Scaggs' fondness for Rhône wines and their commitment to organic growing.
- Where:** Napa Valley. The northernmost reach of the Mount Veeder Appellation within the Mayacamas Ridge, at altitudes ranging from 1,100 to 1,400 feet. Typical of the micro-climates on Mount Veeder, the temperatures at *Scaggs Vineyard* are milder, by as much as ten degrees year-round, than the Napa and Sonoma Valley floors below. Grapes can take up to four weeks longer to ripen than at the lower elevations. Soils from what was at one time a high lakebed are vital in complex minerals with sand, shale and volcanic elements.
- When:** Estate established in 1996; first *syrah* block planted in 1997; *grenache* and *mourv dre* in 1998; *counoise* in 2007. First wine produced in 2000 (for the Scaggs' private consumption, and to share with friends and family). First public release in 2006.
- Whence:** Core cuttings: *mourv dre*, *grenache* and *counoise* from Tablas Creek were sourced from clones from the Beaucastel Vineyards in Châteauneuf-du-Pape. *Syrah* from Lee Hudson in Carneros.
- Vineyards:** Since its first planting, *Scaggs Vineyard* has been committed to sustainable farming practices, with annual no-till cover crops of native grasses, legumes and beneficial flowers. The vineyard was certified organic by California Certified Organic Farmers (CCOF) in 2006. Both the vine spacing (6 x 5) and the steepness of the hills require farming by hand.
- Wines:** Mt. Veeder Montage –
A blend of classic southern Rhône varietals: *mourv dre*, *grenache*, *syrah* and *counoise*. They're built around a mid-palate structure that relies on the firmness of *mourv dre* with the other varietals layering above and below it. *Grenache*, with its brightness and softness lifts the wine and the palate; *mourv dre* picks up where *grenache* leaves off and brings backbone and continuity to the whole; *syrah* adds spiciness and broadness in counterbalance to the less tannic, lower alcohol *counoise*. Before bottling the wine is aged in well-seasoned French oak barrels for 11 months.



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Current vintage 2008.

Tasting notes: Aromas of plum, lavender and raspberry jam rise above deeper tones of leather, cassis, blackberry and spice. The wine is mouth filling, silky and lushly textured while finishing with ample structure and grip. The wine opens to greater depth with time in the glass, hinting at the rewards sure to come with further bottle age.

47% *Mourv dre*, 39.6% *Grenache* and 13.4 *Syrah*.

(348 cases)

Scaggs Vineyard Rosé –

A section of the *grenache* bloc is dedicated to make *Scaggs Vineyard rosé*, in a corner of the vineyard where the fruit tends to ripen later. The vines are allowed to carry a heavier crop, opting for quantity and enhanced, bright, acidic qualities, rather than for the ripeness and concentration befitting the red. The rosé is vinified using a “whole cluster” method, as opposed to the more typical *saignée* method (where the rosé is a byproduct of the larger red wine production.) Whole cluster pressing involves a gentle crush and controlled contact with the skins and seeds. The result is a more aromatic and elegant wine with a better balance and longevity, as well as the delicate salmon color of Provençal rosés.

Current vintage 2009.

Tasting notes: Vibrant fruit aromas of strawberry and raspberry, overlaid with nuances of citrus zest, cocoa, and peach. Creamy texture with bright acidity, finishing with lengthy berry flavors, orange blossom and hints of red licorice.

100% *Grenache*.

(106 cases)

Winemaker: Ken Bernards. Since his first harvest in 1986, Ken has remained on the leading edge of winemaking technique in California, using scientific experimentation in the vineyards and in the winery, while at the same time adhering to traditional, small-scale methods, such as fermenting in small open-top vessels or oak barrels, utilizing hand punch-downs, and seeking to allow the vineyard's character to speak through the wines. This exemplifies his winemaking philosophy: a delicate and ever-changing balancing act between traditional wisdom, scientific assessment, and artistic insight.

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