



VARIETY:
100% Dolcetto

VINEYARD:
Riverview

APPELLATION:
Monterey

HARVEST DATE: Sep 21, 2020

ALCOHOL: 14.5%

PH: 3.5

TA: 6.3 g/L

AGING:
87% Hungarian oak
13% American oak
10 months

BOTTLING DATE: Aug 16, 2021

CASES PRODUCED: 168



SCHEID
VINEYARDS

2020 ESTATE DOLCETTO

TASTING NOTES

Dolcetto hails from the famed Italian region of Piedmont, where the Nebbiolo grape gets all the attention. The name means “little sweet one,” a translation that doesn’t refer to the sugar content, but rather is an endearing moniker for this much loved yet lesser-known variety. It’s a joyful red that is fresh and generous, the kind of wine that demands to be shared with friends. We grow just a half-acre of this intriguing varietal on our northernmost vineyard, planted because we have a love for the underdog grapes of the world. Our 2020 vintage stands out for its pure fruit and firm structure, with aromas of raspberry, blueberry and cranberry. Subtle notes of hazelnut and vanilla provide the yum factor on a palate that is concentrated yet elegant.

VINEYARD

The moderate climate and coastal fog that define our estate Riverview Vineyard provide a favorable locale for what is one of northern Italy’s often overlooked varietals. Located two miles southeast of Soledad and adjacent to the Pinnacles National Park, it is nestled on a bench overlooking the Salinas River—a location that receives excellent air flow and maximizes available sunlight. Our half-acre of Dolcetto lies within a block of rows that is fondly called “Marta’s Vineyard,” named after winemaker Marta Kraftzeck who advocated for this lesser-known varietal.

VINTAGE

The 2020 growing season unfolded with a gentle winter followed by spring rains and moderate temperatures. Lovely 85°F days and cool 55°F evenings allowed for even ripening of the grapes. Warmer late season temperatures had our grapes ready to pick slightly earlier than normal, with our first grapes being harvested in mid-August. This proved to be a blessing because in late August, electrical storms sparked numerous fires that burned throughout Monterey County. Fortunately, fruit from our vineyards closest to the fires had already been picked and the strong winds off Monterey Bay helped to disperse the smoke and keep it from settling over our vineyards. In a year marked by challenge and change, we believe our 2020 vintage wines are a bright spot.

WINEMAKING

The grapes were handpicked, destemmed and crushed into small fermentation bins. During fermentation, we gently punched down the cap three times per day and held the juice on the skins for two weeks before pressing. At dryness the must was drained and then pressed to stainless steel tanks. After settling the heavy solids, the juice was racked clean to small oak barrels for secondary fermentation and aged for ten months before bottling.

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