



VARIETY:
100% Malbec

VINEYARD:
Hames Valley

APPELLATION:
Monterey

HARVEST DATE: Oct 29, 2020

ALCOHOL: 14.4%

PH: 3.79

TA: 5.4g/L

AGING:
51% Hungarian oak
35% French oak
14% American oak
21% new, 18 months

BOTTLING DATE: Aug 15, 2022

CASES PRODUCED: 319



SCHEID
VINEYARDS

2020 ESTATE MALBEC

TASTING NOTES

Malbec is one of the traditional Bordeaux varieties. In fact, analysis has shown that Malbec and Merlot share one of the same parents, the obscure and ancient variety Magdeleine Noire des Charents. Malbec was introduced to Argentina in the 1800s and is now considered the national variety of Argentina where over 75% of the world's acreage of Malbec is grown. It was first imported to California in the late 1850s and planted near San Jose. Surprisingly, it has only recently seen a public resurgence because of an interest in the Meritage blends. This stand-alone Malbec has bright fruit aromas of elderberry, blackberry and cherry with notes of chocolate, coffee and toasty oak. With a deep rich ruby color, it is a fruit forward wine with structured tannins that enable it to age.

VINEYARD

The fruit for our 2020 Malbec was grown on our sustainably certified Hames Valley Vineyard in the Hames Valley AVA. Located at the southern end of the Salinas Valley, this lesser-known appellation is flanked by the Santa Lucia Range to the west and the rugged Gabilans to the east. Sheltered from the afternoon winds, Hames Valley possesses some of the largest diurnal temperature swings in Monterey County, with a 50° day-to-night fluctuation quite common. The combination of warm days, crisp nights and an incredibly long growing season make this an ideal locale for big, tannic reds.

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 into half-ton bins, 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 18 months before bottling.

WINERY & TASTING ROOM

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