

**VARIETY:**

100% Barbera

VINEYARD:

Hames Valley

APPELLATION:

Monterey

HARVEST DATE:

Sep 14, 2021

ALCOHOL: 13.8%**PH:** 3.35**TA:** 6.8 g/L**AGING:**

42% Hungarian oak

32% French oak

26% American oak, 10 months

BOTTLING DATE: Aug 12, 2022**CASES PRODUCED:** 382**SCHEID**
VINEYARDS

2021 ESTATE BARBERA

TASTING NOTES

Barbera is believed to have originated in northern Italy in the famed Piedmont region, where it is widely planted. It has always played second fiddle to the noble Nebbiolo grape but man, does it have potential! While Barbera can often be seen as a workhorse grape for affordable, quick-to-market wines, there's a whole other story to be told when it's grown on primo ground and treated with the love and attention it deserves. The half acre of Barbera planted on our Hames Valley Vineyard receives just that and it is an exceptional example of New World-style Barbera. Our 2021 vintage is bright and appealing, with ripe red fruit flavors of cranberry, cherry and currant accented by vanilla and floral notes. The texture is vibrant yet velvety with juicy, supple tannins and a medium-bodied mouthfeel. An exuberant fresh fruit character makes for a delicious experience.

VINEYARDS

The grapes for our Barbera are grown on a small, half-acre block on our estate Hames Valley Vineyard. Located in southern Monterey County about 20 miles south of King City, Hames presents ideal conditions and rich soil for growing bold, intense and fruit forward wines. The climate is characterized by a high day-to-night temperature differential, with a variation of up to 50° quite common. The long, warm days allow the intense fruit flavors to develop, while the dramatic nighttime cooling preserves the balance of the fruit and maintains acidity.

VINTAGE

The 2021 growing season was marked by moderate temperatures, which further extended Monterey County's naturally long hang-time. To start off the season, we were met with a swift and unusually large rainfall in late January. Moving into summer, drought conditions returned and, combined with consistent marine layer coverage, fruit maturity was delayed. As the summer unfolded into early fall, the marine layer moved off the coast, providing a much-welcomed late surge of heat and sunshine. The extended time on the vine allowed the fruit to slowly mature and resulted in refined phenolic development and fantastic fruit quality that shines throughout our 2021 vintage wines.

WINEMAKING

The grapes were handpicked, destemmed and crushed into small bins for fermentation. Fermentation was carried out in small lot, open-top fermenters. The cap was punched down twice daily at the height of fermentation to gently increase extraction of color and phenolic compounds. The juice was racked clean to barrels for secondary malolactic fermentation and aging. Barrel-aged for 10 months in a combination of American, French and Hungarian oak, the wine was bottled unfiltered to preserve the tannin structure and aromatics.

WINERY & TASTING ROOM1972 Hobson Avenue
Greenfield, CA 93927
831.386.0316scheidvineyards.com**CARMEL TASTING ROOM**San Carlos & 7th
Carmel, CA 93923
831.656.Wine (9463)