



**VARIETY:**  
Sangiovese

**VINEYARD:**  
100% San Lucas

**APPELLATION:**  
Monterey

**HARVEST DATE:**  
Oct 21, 2021

**ALCOHOL:** 14.5%

**PH:** 3.64

**TA:** 5.9 g/L

**AGING:**  
63% French oak  
37% Hungarian oak, 16 months

**BOTTLING DATE:** May 17, 2023

**CASES PRODUCED:** 153



SCHEID  
VINEYARDS

## 2021 ESTATE SANGIOVESE

### TASTING NOTES

Sangiovese is to Chianti as Cabernet Sauvignon is to Bordeaux; that is to say, it is molto importante. The Latin origin of this varietal name, Sanguis Jovis, literally means “blood of Jove.” Jove is a euphemism for Jupiter, who was the supreme deity of the ancient Romans, god of sky and thunder. So, when you lift a glass of Sangiovese, you could say, “By Jove, I bloody well love this wine!” as a charming toast to history. Anyhoo, enough about mythology, on to the wine.

Our 2021 Sangiovese is a rich, medium-bodied wine with soft tannins and a bright acidity. This vintage boasts aromas of black cherry, raspberry and currant, complemented by hints of rose petal and soft integrated oak. It is quite food-friendly and pairs especially well with savory Italian dishes, such as pasta with tomato sauce, risotto, and pizza. Salute!

### VINEYARD

Once known as cattle country, our San Lucas Vineyard is a postcard-perfect vineyard with gorgeous rolling topography, warm sunshine-filled days, and nights that are cold and crisp. This locale marks Monterey’s climatic tipping point, and it is so distinguished that the San Lucas AVA was established in 1987. Our San Lucas Vineyard is home to not just this beautiful Sangiovese, but also stellar Cabernet Sauvignon, Rhône varietals such as Grenache, Syrah and Mourvèdre, and some of our unique varietals, including Charbono, Barbera and Primitivo. We’ve been growing wine grapes on San Lucas since 1979 and it’s a vineyard that holds a special place in our hearts.

### 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 for the 2021 vintage.

### WINEMAKING

The grapes were fermented in small open-top fermenters and punched down twice daily to gently increase the extraction of color and phenolic compounds. The must was drained, pressed to stainless steel tanks and, after settling the heavy solids, the juice was racked clean to barrels for secondary fermentation and storage. We only bottle our Sangiovese in certain vintage years – the wine must exhibit the high quality we require to bottle under the ‘Scheid Vineyards’ name. When our team tasted the wine to determine suitability, it was roundly agreed that the 2021 vintage was terrific and deserving of being bottled.

#### WINERY & TASTING ROOM

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