

**VARIETY:**

28% Primitivo
28% Barbera
19% Charbono
10% Petite Sirah
10% Carignan
5% Cabernet Sauvignon

VINEYARD:

San Lucas

APPELLATION:

Monterey

HARVEST DATE:

Aug. 23 – Oct. 20, 2020

ALCOHOL: 15.5%

PH: 3.61

TA: 6.4 g/L

AGING:

61% Hungarian oak
19% American oak
10% French oak, 18 months

BOTTLING DATE: April 13, 2022

CASES PRODUCED: 216



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VINEYARDS

2020 ESTATE ARBOLITOS

TASTING NOTES

Tucked into our estate San Lucas Vineyard is a very small block of head-trained vines, the oldest and most traditional grape growing method in the world. We call them *arbolitos*, Spanish for *little trees*, which is exactly what they resemble. Our arbolitos produce a small amount of exceptional fruit each year and the 2020 vintage marks the first bottling from these special vines. It is intense and focused, with aromas of blackberry, black cherry, ripe plum and elderberry. Acidic, bright and medium-bodied, it is framed by soft tannins. A rich red fruit finish prevails with notes of vanilla and mocha.

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 stellar Cabernet Sauvignon and Merlot, Rhône varietals such as Grenache, Syrah and Mourvèdre, and some of our unique varietals, including Charbono, Barbera and Primitivo. The latter are planted in the head-trained method on a small sloped section of the vineyard that yields intensely flavored grapes.

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 dispersed the smoke and kept 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 open-top fermenters, with each variety kept separate. The cap was punched down twice daily at the height of fermentation to gently increase extraction of color and phenolic compounds. After pressing off the skins, the wine was allowed to settle. Then the clean juice was racked to barrels for secondary malolactic fermentation and aging. Barrel-aged for 18 months, the final blend was comprised of a barrel selection.

WINERY & TASTING ROOM

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