



VARIETY:
100% Petite Sirah

VINEYARD:
Hames Valley

APPELLATION:
Hames Valley, Monterey

HARVEST DATES:
Sep 30 – Oct 3, 2020

ALCOHOL: 14.9%

PH: 3.65

TA: 5.4 g/L

AGING:
40% French oak
30% Hungarian oak
30% American oak
33% new, 18 months

BOTTLING DATE: Aug 11, 2022

CASES PRODUCED: 290



SCHEID
VINEYARDS

2020 ESTATE PETITE SIRAH

TASTING NOTES

There is nothing petite about Petite Sirah. Rather it earned its name from the small size of the berries, which creates a high skin-to-pulp ratio that gives this wine its dark, inky pigmentation and high tannin levels. This workhorse variety produces some of the most powerful reds on earth and can dance along the edge of muscular versus elegant in a way like no other varietal. The trick when making P.S. is to highlight the fruit and tame the tannins.

Our 2020 Petite Sirah is ripe, full-bodied and opaque in color, as it should be. The nose is bold with aromas of blackberry, fig, elderberry and ripe plum, and notes of cigar box and mocha. The palate is full-bodied with balanced acidity and structured tannins, integrated bright black fruit, and a lengthy finish with subtle oak notes.

VINEYARD

The fruit for our 2020 Petite Sirah 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 for our 2020 Petite Sirah were hand harvested and then destemmed into small, one and a half-ton fermenter bins. During fermentation, we gently punched down the cap two times per day to gently extract color, tannins and flavor from the grape solids. The wine was then racked clean to a mix of small oak barrels for secondary fermentation and aged for 18 months before bottling.

WINERY & TASTING ROOM

1972 Hobson Avenue
Greenfield, CA 93927
831.386.0316

scheidvineyards.com

CARMEL TASTING ROOM

San Carlos & 7th
Carmel, CA 93923
831.656.Wine (9463)