



VARIETAL
97% Cabernet Sauvignon
2% Tannat
1% Syrah

VINEYARDS
58% Hames Valley
31% San Lucas
11% Scheid

HARVEST DATES
October 2 – October 14

HARVEST BRIX
Average of 25.1°

APPELLATION
Monterey

ALCOHOL
14.5%

PH
3.52

AGING
20 months in 33% French,
58% American & 9%
European oak barrels

CASES PRODUCED
815

BOTTLING DATE
June 28, 2011

SUGGESTED RETAIL
\$28.00 / bottle

TASTING NOTES

2009 CABERNET SAUVIGNON

Arguably the most important red wine grape in the world, a distinguished Cabernet Sauvignon is one of life's great pleasures. We choose our Cabernet sites carefully: warm days with lots of sunshine, cool nights to preserve the balance of the fruit, well-drained soils, and gentle slopes. These elements allow us to produce exceptional Cabs year in and year out. Our 2009 Cabernet Sauvignon is intense and focused, with a rich, concentrated core of black currant and blackberry fruit, complemented by spicy notes of cedar and mint. The balance of fruit, acidity and well-integrated tannins make this an ideal drink-now companion to fine cuisine, while aging will only enhance the layers and complexity.

VINEYARDS

The Cabernet grapes were sourced from our estate Hames Valley and San Lucas Vineyards. Hames is located at the southern edge of Monterey County and has a climate characterized by a high day-to-night temperature differential, with a variation of up to 50° quite common. San Lucas is a postcard-perfect vineyard, with gorgeous rolling topography, sunshine-filled days, and cool nights. Each vintage, these two vineyard sites duke it out for the Cabernet title. We've found that in cooler years, the Hames fruit has the edge on power, while in warmer years, San Lucas wins out. The 2009 growing season was on the cooler side and the Cab from Hames showed intense black fruit and beautiful structure. The fruit from San Lucas, by comparison, showed a little brighter, with more cherry and overt ripeness. The blend of the two sites brings the best of both, with layers of complexity and richness.

WINEMAKING

Fermentation was carried out in small lot, open-top fermenters. The firm cap of skins and seeds that bubble up and form on the surface was punched down 3 times per day at the height of fermentation, and held on the skins for 3 weeks before pressing. The juice was racked clean to barrels for secondary fermentation and storage. Barrel aged for 20 months, each lot was tasted and individual barrels were selected for inclusion in the final blend. The wine is unfiltered, in order to preserve the tannin structure and aromatics. The bottled wine was laid down for an additional 14 months before release. A smidge of Tannat and Syrah add to the complexity of this balanced, Bordeaux-style Cabernet Sauvignon.

ACCOLADES

GOLD MEDAL, BEST OF CLASS – 2013 PACIFIC RIM WINE COMPETITION
GOLD MEDAL – 2013 MONTEREY WINE COMPETITION

WWW.SCHEIDVINEYARDS.COM

CARMEL TASTING ROOM
SAN CARLOS & 7th
CARMEL, CA 93923
831.656.WINE (9463)

GREENFIELD TASTING ROOM
1972 HOBSON AVENUE
GREENFIELD, CA 93927
831.386.0316