

**VARIETIES:**

54% Cabernet Sauvignon,
16% Petit Verdot, 14% Malbec,
8% Merlot, 8% Cabernet Franc

APPELLATION:

Monterey

ALCOHOL: 14.7%

PH: 3.65

TA: 6.3 g/L

AGING:

51% American oak
33% Hungarian oak
16% French oak
33% new, 35 months

BOTTLING DATE: Nov 17, 2017

CASES PRODUCED:

119 cases 750mL
43 cases 1.5L



SCHEID
VINEYARDS

2014 RESERVE CLARET

TASTING NOTES

Although we love all the wines we craft, we hold a special place in our hearts for the Scheid Reserve Claret. Our Bordeaux blend receives an inordinate amount of attention, from the specially selected vineyard rows to the careful sorting of the hand-harvested fruit to the finest oak barrels. It is an opportunity for Winemaker Dave Nagengast to use the tools of a vintage to craft a full-bodied, richly flavored wine that is integrated in perfect harmony. Blending noble Bordeaux varieties, Dave has total freedom to choose the best of the best, influenced only by the unique characteristics of the vintage. Our 2014 Claret is a sophisticated assemblage characterized by concentrated aromas of blackberry, ripe plum and elderberry with rich notes of mocha, cedar, vanilla and toasty oak. The dense flavors and balanced tannins of this full-bodied wine integrate perfectly for a long, layered finish. Drinking beautifully now, the 2014 is built for cellaring and will continue to develop over the next decade or more.

VINEYARDS

The vineyard rows for each of the varieties are chosen and marked at the beginning of the farm year, but we hedge our bets by designating far more for the Claret program than we actually need. These rows are given first class attention throughout the growing season. Each variety is handpicked at optimum ripeness and maturity and several different lots of each variety are made, often from different vineyards. This gives us a range of options and the luxury of choosing only the very best for inclusion in the final Reserve Claret.

VINTAGE

The 2014 growing season was our third perfect one in a row, with mild temperatures throughout the spring, a warm but not overly hot summer, and mild conditions that held until the last grape was picked. On the heels of the excellent 2012 and 2013 vintages, it exceeded our expectations in every way.

WINEMAKING

Upon delivery to the winery, the grapes were destemmed, crushed and fermented in small lots in open top fermenters. Over the next two weeks, the firm cap of skins and seeds that bubble up and form on the surface during red fermentation was gently punched down three times a day, allowing the color and the phenols from the skins to be transferred to the wine, resulting in rich and complex tannins. The varieties were barreled separately into small oak barrels and aged about 3 years. Throughout the aging process, each barrel was checked weekly and only the most highly rated barrels made it into the finished blend. The final selection was bottled unfiltered to preserve the tannin structure and aromatics.

WINERY & TASTING ROOM

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CARMEL TASTING ROOM

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