



VARIETIES:
100% Merlot

VINEYARD:
60% San Lucas, 40% Hacienda

APPELLATION:
Monterey

HARVEST DATES:
Oct 5 – 26, 2017

ALCOHOL: 14.8%

PH: 3.63

TA: 6.5 g/L

AGING:
80% French oak,
20% American oak, 20 months

BOTTLING DATE: Aug 7, 2019

CASES PRODUCED: 482



2016 ESTATE MERLOT

TASTING NOTES

Merlot is the new normal. Though overlooked for years, Merlot is striding confidently into your home and into your glass. Beginning with a nose of fresh wild berries and vanilla, our Estate Merlot evolves into a smooth wine of black berry, black cherry, plum, boysenberry, blueberry and elderberries, framed by a mild acidity and light toasted wood notes. It fills the palate with fresh berry pie and continues with an engaging finish. This wine is perfect with both vegetarian and heartier beef fare; think beef stew or polenta dishes. This is Merlot that will always be welcomed in your home.

VINEYARDS

The Merlot was sourced from two of our estate vineyards: San Lucas and Hacienda. San Lucas Vineyard is located south of our Greenfield winery. Here, the days are warmer and longer, yet cool down quite dramatically when the sun goes down, recording a greater day-to-night temperature differential. It brings out a lush blackberry fruitiness with a soft-on-the-palate feel. Hacienda Vineyard is situated farther north in a cooler climate zone. Cool-climate Merlot tends to have greater color extraction and more intense, concentrated flavors, with a spicy undercurrent. The resulting blend is a wonderfully balanced wine with abundant, full fruit, and a subtle spiciness and earthiness.

VINTAGE

2017 was a more typical, temperate growing season than recent years, resulting in healthy vines. Winter rains led into mild spring weather that brought a good bloom period. Warm temperatures in late July helped the grapes reach full ripeness. Record-breaking heat followed in early September, causing brix levels to jump and speeding up the harvest, but the weather soon cooled and harvest slowed to a more normal rate. Yields were light to average, with fruit showing high quality and intense color.

WINEMAKING

Upon arrival at the winery, the grapes were destemmed, crushed, and fermented in 1 ½ ton open top fermenters. Punch downs, where the firm cap of skins and seeds that bubble up and form on the surface during red fermentation are submerged, were conducted twice a day for two weeks. After settling the heavy solids, the juice was racked clean to barrels and aged for 20 months. The bottled wine was laid down for an additional 10 months prior to release. It is wonderful to drink now, yet also suitable for additional aging.

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)