

**VARIETIES:**

100% Petite Sirah

VINEYARD:

Hames Valley Vineyard

APPELLATION:

Hames Valley, Monterey

HARVEST DATES:

Sep 30 – Oct 10, 2017

ALCOHOL: 14.9%**PH:** 3.69**TA:** 5.7 g/L**AGING:**22% French oak,
39% American oak,
39% Hungarian oak, 18 months**BOTTLING DATE:** Aug. 15, 2019**CASES PRODUCED:** 228**SCHEID**
VINEYARDS

2017 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 2017 is ultra-ripe, full-bodied and opaque in color, as it should be. The nose is ripe and bold with blackberry jam, plum and cedar aromas. The palate is fleshy in texture, with excellent depth, firm structure, and a long, mildly tannic finish with a hint of clove.

VINEYARD

The fruit for our 2017 Petite Sirah was grown on our sustainably farmed Hames Valley Vineyard in the Hames Valley AVA. Located at the southern end of the Salinas Valley, this little-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

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

The grapes for this wine 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 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.

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