

**VARIETY:**

Touriga Nacional

VINEYARD:

Hames Valley Vineyard

APPELLATION:

Monterey

ALCOHOL: 13.6%**PH:** 3.67**TA:** 4.5 g/L**AGING:**

100% French oak, 20 months

BOTTLING DATE: Aug 8, 2019**CASES PRODUCED:** 116**SCHEID**
VINEYARDS

2017 ESTATE TOURIGA NACIONAL

TASTING NOTES

We have loved Touriga Nacional for years as an integral part of the blend for our Closing Bell but the possibilities of making a single varietal wine were just too tempting. Touriga Nacional has the opulent dark fruit, firm tannins, and aging potential of Cabernet Sauvignon, but is much more fun to pronounce (Tor-ee-gah Nah-see-un-nall)! The indigenous Portuguese variety is also renowned as one of that country's finest grapes. A traditional component of the famed Douro Valley Port wines, it has been increasingly recognized as a superb dry table wine as well. The 2017 vintage has deep purple color loaded with aromas of blackberry, blueberry, ripe plum and currant, with a touch of white pepper and vanilla. This medium-bodied wine has soft and structured tannins that extended into a lingering, black fruit finish. With only 116 cases available, this notoriously low-yielding variety produces beautiful, ageworthy wines with intense flavors. We hope you agree that sweet or dry, Touriga Nacional is a wine worth your exploration as well!

VINEYARDS

The grapes for our Touriga Nacional are grown on a small block on our estate Hames Valley Vineyard. Located in southern Monterey County, about 20 miles south of King City, Hames presents ideal conditions and rich soil for growing intense, concentrated wines. The climate is characterized by a high day-to-night temperature differential, with a variation of up to 50° quite common. While daytime highs are similar to that of Portugal's Douro Valley, as the sun goes down on Hames Valley the temperatures drop significantly. The long, warm days allow the intense fruit flavors to develop, while the dramatic nighttime cooling preserves the balance of the fruit and maintains acidity.

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 were handpicked into half-ton bins, destemmed and crushed warm into small fermentation bins. During fermentation, the cap was gently punched down three times per day and the juice was held on the skins for two weeks before pressing. At dryness the must was pressed to stainless steel tanks. After settling the heavy solids, the juice was racked clean to small oak barrels for secondary fermentation and aged for 20 months before bottling unfiltered to preserve the structure and tannins.

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