

**VARIETIES:**

53% Cabernet Sauvignon
21% Petit Verdot
13% Merlot
13% Cabernet Franc

APPELLATION:

Monterey

ALCOHOL: 14.8%

PH: 3.78

TA: 6.1 g/L

AGING:

86% French oak
7% Hungarian oak
7% American oak
33% new, 30 months

BOTTLING DATE: Apr 16, 2020

CASES PRODUCED: 300



SCHEID
VINEYARDS

2017 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 2017 Claret is a sophisticated assemblage characterized by concentrated aromas of blackberry, elderberry and ripe plum with hints of fresh tarragon and tobacco. The dense flavors and balanced tannins of this full-bodied wine unfold into a long, layered black-fruit finish. Drinking beautifully now, the 2017 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

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 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 varietals were barreled separately into small oak barrels and aged 30 months. 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 tannin structure and aromatics.

WINERY & TASTING ROOM

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