



VARIETIES:
100% Cabernet Sauvignon

VINEYARD:
Kurt's Vineyard

APPELLATION:
San Lucas, Monterey

HARVEST DATES:
Oct 1 – 21, 2017

ALCOHOL: 14.9%

PH: 3.66

TA: 5.7 g/L

AGING:
75% French oak,
25% Hungarian oak,
50% new, 18 months

BOTTLING DATE: Aug 13, 2019

CASES PRODUCED: 245



SCHEID
VINEYARDS

2017 RESERVE CABERNET SAUVIGNON KURT'S VINEYARD

TASTING NOTES

Due to its cool climate and the ocean influence, Monterey County is best known for its Pinot Noirs and Chardonnays. Yet in the southern part of the county lies the San Lucas appellation, a gorgeous locale with rolling topography, complex soils and weather that is warm enough to ripen all of the red Bordeaux varieties. Killer Cab from Monterey County? Our 2017 Kurt's Vineyard Cabernet Sauvignon is Exhibit A. Kurt Gollnick, our COO, chose a 10-acre plot to plant his favorite variety, a micro-site that is capable of growing world-class Cabernet Sauvignon. The wine is dark and concentrated with aromas of raspberry, blackberries, boysenberries and elderberries with notes of chocolate, hazelnuts, toasty oak, mocha and a hint of violet. The palate delivers rich, juicy black fruit flavors followed by soft, integrated tannins and a long lingering finish.

VINEYARD

Kurt Gollnick, honorary Scheid family member for over 30 years, has been farming vineyards since 1981. Kurt's Vineyard, a 10-acre plot in the rolling hillsides of the San Lucas AVA, is the culmination of his many years of knowledge and experience. He chose the site for its potential to grow his favorite variety and the grape best suited to the terroir: Cabernet Sauvignon. This high-density planting is farmed by hand, one cluster at a time, and features eight distinct clones of Cabernet. The result is a wine of exceptional character and complexity.

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

Kurt's Vineyard features eight different clones of Cabernet Sauvignon planted in a high-density pattern to enhance quality and complexity. Each clone was handpicked, destemmed and crushed into small open fermentation bins. The cap was punched down three times per day at the height of fermentation to gently increase extraction of color and phenolic compounds. The juice was racked clean to barrels for secondary malolactic fermentation and aging. After 18 months of barrel aging, each lot was tasted and evaluated for inclusion in the final blend. The wine was bottled unfiltered to preserve the pure aromatics and lush texture.

WINERY & TASTING ROOM

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CARMEL TASTING ROOM

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