



**VARIETY:**  
100% Cabernet Sauvignon

**VINEYARDS:**  
60% San Lucas Vineyard  
40% Hames Valley Vineyard

**APPELLATION:**  
Monterey

**ALCOHOL:** 14.4%

**PH:** 3.58

**TA:** 6.2 g/L

**AGING:**  
60% French oak  
28% American oak  
12% Hungarian oak, 18 months

**BOTTLING DATE:** Aug 5, 2020

**CASES PRODUCED:** 277



SCHEID  
VINEYARDS

## 2018 ESTATE CABERNET SAUVIGNON

### TASTING NOTES

Arguably the most important red wine grape in the world, a distinguished Cabernet Sauvignon is one of life's great pleasures. We choose our Cabernet sites carefully: warm days with lots of sunshine, cool nights to preserve the balance of the fruit, well-drained soils and gentle slopes. These elements allow us to produce exceptional Cabs year in and year out. Our 2018 vintage is intense and focused, with aromas of blackberry, elderberry, ripe plum and hints of tarragon. Bold and full-bodied, it is framed by elegant tannins, with lingering notes of black fruit, vanilla and mocha on the finish. While drinking beautifully now, this rich and vibrant Cabernet will age nicely over the next 5-10 years.

### VINEYARDS

The Cabernet grapes were sourced from our estate San Lucas and Hames Valley Vineyards. Hames Valley is located at the southern edge of Monterey County and has a climate characterized by a high day-to-night temperature differential, with a variation of up to 50° quite common. San Lucas is a postcard-perfect vineyard, with gorgeous rolling topography, sunshine-filled days and cool nights. Each vintage, these two vineyard sites duke it out for the Cabernet title, with San Lucas being the most predominant in our 2018 blend.

### VINTAGE

The 2018 growing season was perhaps the most drama-free vintage in years. Beginning with refreshing and timely rains that led into a cooler than average spring, the bloom period was delayed and extended into June. Right on cue, warm temperatures arrived in August, enabling fruit growth and color development to catch up. Fall conditions were perfect, with mild temperatures and no significant rainfall, allowing grapes to ripen slowly and steadily. The result was a winemaker's dream: fantastic fruit with excellent quality and flavor potential.

### WINEMAKING

The grapes were handpicked, destemmed and crushed into small bins for fermentation. Fermentation was carried out in small lot, open-top fermenters. The cap was punched down twice daily 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. Barrel-aged for 18 months, the wine was bottled unfiltered in order to preserve the tannin structure and aromatics.

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