



VARIETIES:
100% Dolcetto

VINEYARD:
Riverview

APPELLATION:
Monterey

HARVEST DATE:
Oct 15, 2018

ALCOHOL: 13.4%

PH: 3.25

TA: 6 g/L

AGING:
100% French oak, 10 months

BOTTLING DATE: Aug 18, 2019

CASES PRODUCED: 136



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VINEYARDS

2018 ESTATE DOLCETTO

TASTING NOTES

Dolcetto hails from the famed Italian region of Piedmont, where the Nebbiolo grape gets all the attention. The name means “little sweet one,” a translation that doesn’t refer to the sugar content, but rather is an endearing moniker for this much loved yet lesser-known variety. It’s a joyful red that is fresh and generous, the kind of wine that demands to be shared with friends. We grow just a half-acre of this intriguing varietal on our Riverview Vineyard, planted because we have a love for the underdog grapes of the world. Our 2018 vintage stands out for its pure fruit and firm structure. Loads of black cherry and raspberry with rose petal and vanilla tones provide the yum factor on a medium-bodied palate. It is a concentrated yet elegant wine with a crisp acidity and lingering fruit finish.

VINEYARD

The moderate climate and coastal fog that define our estate Riverview Vineyard provide a favorable locale for what is one of northern Italy’s often overlooked varietals. Located two miles southeast of Soledad and adjacent to the Pinnacles National Park, it is nestled on a bench overlooking the Salinas River—a location that receives excellent air flow and maximizes available sunlight. Our half-acre of Dolcetto lies within a block of rows that is fondly called “Marta’s Vineyard”, named after our winemaker Marta Kraftzcek who advocated for this lesser-known varietal.

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 fermentation bins. During fermentation, we gently punched down the cap three times per day and held the juice on the skins for two weeks before pressing. At dryness, the must was drained and then 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 ten months before bottling unfiltered to preserve the structure and tannins.

WINERY & TASTING ROOM

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