



VARIETY:
100% Merlot

VINEYARDS:
88% San Lucas
6% Hames Valley
6% Monterey

APPELLATION:
Monterey

ALCOHOL: 14.8%

PH: 3.44

TA: 6.3 g/L

AGING:
59% French oak
23% American oak
18% Hungarian oak, 20 months

BOTTLING DATE: July 7, 2020

CASES PRODUCED: 489



SCHEID
VINEYARDS

2018 ESTATE MERLOT

TASTING NOTES

Merlot is the new normal. Though unfairly treated for years, Merlot is striding confidently into your home and into your glass, brimming with red fruit, easy tannins and an approachable softness. Beginning with a nose of fresh wild berry and vanilla, our Estate Merlot unfolds smoothly into blackberry, black cherry, plum and boysenberry flavors, framed by a mild acidity and lightly toasted wood notes. It fills the palate with fresh berry pie all the way through the long and engaging finish. This wine is perfect with both vegetarian and heartier beef fare; think beef stew or polenta dishes. Roll out the welcome mat, Merlot is knocking at your door.

VINEYARDS

The 2018 Merlot was primarily sourced from two of our estate vineyards: San Lucas and Hames Valley. San Lucas Vineyard is located south of our Greenfield winery. Here, the days are warmer and longer, yet cool down quite dramatically when the sun goes down, recording a greater day-to-night temperature differential. This brings out a lush blackberry fruitiness with a soft-on-the-palate feel. 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. The resulting blend is a wonderfully balanced wine with abundant full fruit and a subtle spiciness and earthiness.

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

Upon arrival at the winery, the grapes were destemmed, crushed, and fermented in 1½ ton open top fermenters. Punch downs, where the firm cap of skins and seeds that bubble up and form on the surface during red fermentation are submerged, were conducted twice a day for two weeks. After settling the heavy solids, the juice was racked clean to barrels and aged for 20 months. The bottled wine was laid down for an additional 8 months prior to release. It is wonderful to drink now, yet also suitable for additional aging.

WINERY & TASTING ROOM

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