

**VARIETIES:**

100% Petite Sirah

VINEYARD:

Hames Valley

APPELLATION:

Hames Valley, Monterey

HARVEST DATES:

Sep 29 – Oct 10, 2018

ALCOHOL: 14.9%**PH:** 3.58**TA:** 5.5 g/L**AGING:**

45% French oak

34% Hungarian oak

21% American oak

41% new, 20 months

BOTTLING DATE: Jul 13, 2020**CASES PRODUCED:** 300**SRP:** \$36**SCHEID**
VINEYARDS

2018 ESTATE PETITE SIRAH

TASTING NOTES

There is nothing petite about Petite Sirah. Rather it earned its name from the small size of the berries, which creates a high skin-to-pulp ratio that gives this wine its dark, inky pigmentation and high tannin levels. This workhorse variety produces some of the most powerful reds on earth and can dance along the edge of muscular versus elegant in a way like no other varietal. The trick when making P.S. is to highlight the fruit and tame the tannins. Our 2018 is ultra-ripe, full-bodied and opaque in color, as it should be. This ripe and bold wine explodes with aromas of blackberry, plum and black cherry, then it seduces with hints of tobacco, leather and spice. The palate is full-bodied with soft tannins, integrated smokey oak and a rich, lingering black fruit finish.

VINEYARD

The fruit for our 2018 Petite Sirah was grown on our sustainably farmed Hames Valley Vineyard in the Hames Valley AVA. Located at the southern end of the Salinas Valley, this lesser-known appellation is flanked by the Santa Lucia Range to the west and the rugged Gabilans to the east. Sheltered from the afternoon winds, Hames Valley possesses some of the largest diurnal temperature swings in Monterey County, with a 50° day-to-night fluctuation quite common. The combination of warm days, crisp nights and an incredibly long growing season make this an ideal locale for big, tannic reds.

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 for this wine were hand harvested and then destemmed into small, one and a half-ton fermenter bins. During fermentation, we gently punched down the cap two times per day to extract color, tannin and flavor from the grape solids. The wine was then racked clean to a mix of small oak barrels for secondary fermentation and aged for 20 months.

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