



**VARIETY:**  
100% Tannat

**VINEYARD:**  
Hames Valley

**APPELLATION:**  
Monterey

**HARVEST DATE:**  
October 5, 2018

**ALCOHOL:** 14.6%

**PH:** 3.54

**TA:** 5.0 g/L

**AGING:**  
55% American oak  
27% French oak  
18% Hungarian oak, 20 months

**BOTTLING DATE:** July 9, 2020

**CASES PRODUCED:** 208



SCHEID  
VINEYARDS

## 2018 ESTATE TANNAT

### TASTING NOTES

To Tannat or not to Tannat, that is the question. Unlike Hamlet's query, the answer to our query is easy. Definitely Tannat. Native to France but adopted as the national grape of Uruguay, very little Tannat is planted in the U.S. And that's a shame because the Tannat grape produces a super delicious, full-bodied yet approachable wine with all of the firm structure and complexity you'd expect in a classic red with a special verve all its own. Robust aromas of plum, blackberry and elderberry and hints of vanilla, coffee and violet lead into a palate of intense black fruit. The finish is long and satisfying with savory spice and oak notes. We only grow about one acre of this esoteric varietal, hence our very small bottling of 208 cases. Get it while you can because if it's half as popular as it is at our family gatherings, it's going to go fast!

### VINEYARDS

The fruit for our 2018 Tannat was grown on our sustainably certified 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 were handpicked into half-ton bins, 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 20 months before bottling unfiltered to preserve the structure and tannins.

### WINERY & TASTING ROOM

1972 Hobson Avenue  
Greenfield, CA 93927  
831.386.0316

[scheidvineyards.com](http://scheidvineyards.com)

### CARMEL TASTING ROOM

San Carlos & 7th  
Carmel, CA 93923  
831.656.Wine (9463)