

**VARIETY:**

100% Tempranillo

VINEYARDS:62% San Lucas
38% Hames Valley**APPELLATION:**

Monterey

HARVEST DATES:

Sep 18 – Oct 18, 2018

ALCOHOL: 14.6%**PH:** 3.71**TA:** 4.8g/L**AGING:**62% Hungarian oak
38% American oak
25% new, 18 months**BOTTLING DATE:** May 26, 2020**CASES PRODUCED:** 141**SCHEID**
VINEYARDS

2018 ESTATE TEMPRANILLO

TASTING NOTES

Tempranillo is arguably the most famous of Spain's native grapes. Its name translates as "little early one," referring to its early ripening. Wine lore has it that Tempranillo vines are actually variants of Pinot Noir and Cabernet Franc, originally brought to Spain from monasteries in northern France by French travelers on the medieval pilgrimage route, the Way of St. James, to the cathedral of Santiago de Compostela. Ampelographers (a wine geek word if ever there was one) have not found the botanical link between Tempranillo and these classic French varieties but we wine folk have certainly never let the truth get in the way of a good story. Today, Tempranillo is indeed one of the noble red wine varieties in the world, as important to the Spanish as Cabernet and Pinot Noir are to the French.

Our 2018 Tempranillo has aromas of blackberry and plum with notes of cedar and tobacco. It's full-bodied and richly structured, with blackberry and sour cherry flavors and white pepper notes that glide into a long finish.

VINEYARDS

Our 2018 Tempranillo is comprised of grapes from a combination of our Monterey County vineyards. San Lucas Vineyard and Hames Valley Vineyard are both primo spots for growing intense red varieties that thrive in the warmer growing conditions that exist in the southern part of the Monterey County AVA. Here, the long, warm days and cool, breezy evenings produce lively reds that burst with ripe, fleshy fruit.

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 18 months before bottling.

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