

**VARIETY:**

Syrah

VINEYARDS:46% Mesa del Rio
29% San Lucas
25% Scheid**APPELLATION:**

Monterey

ALCOHOL: 15%**PH:** 3.67**TA:** 5.6 g/L**AGING:**57% Hungarian oak
30% American oak
13% French oak
27% new, 20 months**BOTTLING DATE:** July 23, 2020**CASES PRODUCED:** 102SCHEID
VINEYARDS

2018 RESERVE SYRAH

TASTING NOTES

The genesis of Syrah is believed to be the city of Shiraz in present-day Iran, near where evidence suggests that the winemaking process originated some 7,000 years ago. In 1998, it was proven through DNA testing that Syrah, widely planted in the Rhône region of France, is identical to the variety known as Shiraz in Australia. Totally makes sense, right? But just so you know, we get kinda annoyed when people call our Syrah “Shiraz”. Probably not nearly as irritated as the French, but still, pretty annoyed. Whatever you call it (but please, call it Syrah), there is a lot about it to love. Our 2018 Reserve Syrah is jam-packed with aromas of blackberry, elderberry and plum with notes of mocha, vanilla and a hint of white pepper. The medium-bodied, velvety mouthfeel is supported by soft tannins and integrated oak notes that move seamlessly into a supple, spicy lingering finish. It’s lush and juicy and food-friendly, and is equally comfortable with Saturday night filet mignon as it is with Tuesday night tacos.

VINEYARD

The grapes were picked by hand from three different sites: Scheid and Mesa del Rio in the north and San Lucas in the south. Syrah from Scheid and Mesa del Rio, both in the cool climate zone, has a subtle spiciness and great depth and concentration. The result is an inky Syrah of dark cherry with layers of complexity. San Lucas is the warmer site, producing a Syrah that is lush 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 open top fermenters. During fermentation the cap was punched down three times a day at the height of fermentation to gently increase extraction of color and phenolic compounds. After fermentation was finished, the must was drained and gently pressed to stainless steel tanks where the heavy solids were allowed to settle. The juice was then racked clean to a combination of Hungarian, American and French oak barrels for secondary fermentation and aging. After 20 months in barrel, the wine was bottled without fining or filtration to preserve the delicate aromatics and rich mouthfeel.

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