

**VARIETY:**

100% Barbera

VINEYARD:

Hames Valley Vineyard

APPELLATION:

Monterey

ALCOHOL: 13.8%**PH:** 3.58**TA:** 6.0 g/L**AGING:**

100% French oak, 6 months

25% new

BOTTLING DATE: Jul 15, 2020**CASES PRODUCED:** 253**SCHEID**
VINEYARDS

2019 ESTATE BARBERA

TASTING NOTES

Barbera is believed to have originated in northern Italy in the famed Piedmont region, where it is widely planted. It has always played second fiddle to the noble Nebbiolo grape but man, does it have potential! While Barbera can often be seen as a workhorse grape for affordable, quick-to-market wines, there's a whole other story to be told when it's grown on primo ground and treated with the love and attention it deserves. The half acre of Barbera planted on our Hames Valley Vineyard receives just that and it is an exceptional example of New World-style Barbera. Our 2019 vintage is bright and appealing, with red fruit flavors of ripe cherry and raspberry with a hint of baking spice and pumpkin bread. The texture is vibrant yet velvety with juicy, supple tannins and an exuberant fresh fruit character.

VINEYARDS

The grapes for our Barbera are grown on a small, half-acre block on our estate Hames Valley Vineyard. Located in southern Monterey County about 20 miles south of King City, Hames presents ideal conditions and rich soil for growing bold, intense and fruit forward wines. The climate is characterized by a high day-to-night temperature differential, with a variation of up to 50° quite common. The long, warm days allow the intense fruit flavors to develop, while the dramatic nighttime cooling preserves the balance of the fruit and maintains acidity.

VINTAGE

The 2019 growing season in Monterey County typified the long term average: predictable precipitation followed by consistent growing conditions, moderated by heat spikes. Our vineyards received a whopping 20 inches of rainfall throughout the season, with rain events occurring well into bud break and bloom time. This impacted fruit set and decreased yields. Harvest began in early September and the weather was thankfully dry, with moderate, favorable temperatures. Overall temperate conditions during ripening combined with restrained yields produced fruit of incredible depth. The year also marked an end to the drought that California had been experiencing since 2013.

WINEMAKING

The grapes were handpicked, destemmed and crushed into small bins for fermentation. Fermentation was carried out in small lot, open-top fermenters. The cap was punched down twice daily at the height of fermentation to gently increase extraction of color and phenolic compounds. The juice was racked clean to barrels for secondary malolactic fermentation and aging. Barrel-aged for 6 months in French oak (25% new), the wine was bottled unfiltered to preserve the tannin structure and aromatics.

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