

**VARIETY:**

Merlot

VINEYARDS:

76% San Lucas

24% Hacienda

APPELLATION:

Monterey

ALCOHOL: 14.8%**PH:** 3.51**TA:** 6.0 g/L**AGING:**

95% French oak

5% Hungarian oak, 18 months

BOTTLING DATE: Apr 21, 2021**CASES PRODUCED:** 496SCHEID
VINEYARDS

2019 ESTATE MERLOT

TASTING NOTES

Merlot is making a comeback and it's about time. Though unfairly treated for years, Merlot is striding confidently into your home and into your glass, brimming with red fruit, easy tannins and an approachable softness. Beginning with a nose of spice and vanilla, our Estate Merlot unfolds smoothly into blackberry, black cherry, plum and boysenberry flavors, framed by a mild acidity and lightly toasted wood notes. This full-bodied wine fills the palate with fresh berry pie all the way through the long and engaging finish. It's a perfect companion to both vegetarian and heartier beef fare; think beef stew or polenta dishes. Roll out the welcome mat, Merlot is knocking at your door.

VINEYARDS

The 2019 Merlot was primarily sourced from two of our estate vineyards: San Lucas and Hacienda. San Lucas Vineyard is located south of our Greenfield winery. Here, the days are warmer and longer, yet cool down quite dramatically when the sun goes down, recording a greater day-to-night temperature differential. This brings out a lush blackberry fruitiness with a soft-on-the-palate feel. Hacienda is our home vineyard located right next to our winery in Greenfield. The cooler temperatures and afternoon winds bring a balanced acidity and spice notes to the wine. The resulting blend is a wonderfully balanced wine with abundant full fruit and a subtle spiciness and earthiness.

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

Upon arrival at the winery, the grapes were destemmed, crushed, and fermented in 1½ ton open top fermenters. Punch downs, where the firm cap of skins and seeds that bubble up and form on the surface during red fermentation are submerged, were conducted twice a day for two weeks. After settling the heavy solids, the juice was racked clean to barrels and aged for 18 months. It is wonderful to drink now, yet also suitable for additional aging.

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