

**VARIETIES:**

22% Pinot Noir, 17% Primitivo,
11% Petite Sirah, 9%
Mourvedre, 9% Sangiovese, 8%
Charbono, 7% Syrah, 4% Muscat
Canelli, 4% Grenache, 4%
Barbera, 4% Pinot Meunier, 1%
Carignane

APELLATION:

Monterey

ALCOHOL: 14.8%

PH: 3.6

TA: 5.7 g/L

AGING:

French, Hungarian and
American oak
16 months

BOTTLING DATE: Mar 9, 2021

CASES PRODUCED: 525

SRP: \$26



SCHEID
VINEYARDS

2019 ODD LOT RED

TASTING NOTES

Odd Lot Red is the fun friend you want to take to any party. It's approachable, versatile and fits in anywhere, from white tablecloths to picnics in the park. Our philosophy with Odd Lot is simple: make a delectable, lip-smacking red blend. Period. No rules that it has to be Bordeaux-based or Rhône-based or follow the formula that won us a slew of gold medals and accolades on the last vintage. In fact, every lot available in the winery is up for grabs! Winemakers and interns gather with beakers and pipettes and no shortage of opinions as to what will enhance our Odd Lot and really bring it home. The 2019 vintage is packed with aromas of blackberry, cherry, plum, cranberry and notes of mocha. The medium-bodied palate is soft and round with notes of bright black fruit that lead into a smooth, long finish.

VINEYARDS

Twelve varieties from our estate vineyards is quite the blend of grapes. The majority of the blend for our 2019 Odd Lot came from our Hames Valley and San Lucas Vineyards, where ideal conditions exist for growing intense, flavor-packed reds. The long, warm days allow concentrated 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

Each component of Odd Lot Red is handled separately and has its own specific winemaking protocol. The grapes were fermented in small lots in open-top fermenters and aged in oak barrels for 16 months before bottling. Integrating twelve varietals deviates from the ordinary, usual and expected, which just happens to be the reason we call it "Odd Lot."

WINERY & TASTING ROOM

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