

**VARIETY:**

Tannat

**VINEYARD:**

Hames Valley

**APPELLATION:**

Monterey

**ALCOHOL:** 14.8%**PH:** 3.72**TA:** 6.0 g/L**AGING:**67% Hungarian oak  
33% American oak, 20 months**BOTTLING DATE:** July 22, 2021**CASES PRODUCED:** 129**SCHEID**  
VINEYARDS

## 2019 ESTATE TANNAT

**TASTING NOTES**

To Tannat or not to Tannat, that is the question. Unlike Hamlet's query, the answer to our query is easy. Definitely Tannat. Native to France but adopted as the national grape of Uruguay, very little Tannat is planted in the U.S. And that's a shame because the Tannat grape produces a super delicious, full-bodied yet approachable wine with all of the firm structure and complexity you'd expect in a classic red with a special verve all its own. Robust aromas of summer plum, dusty raspberry and hints of vanilla, coffee and violet lead into a palate of intense black fruit. The finish is long and satisfying with savory spice and oak notes. We only grow about one acre of this esoteric varietal, hence our very small bottling of 129 cases. Get it while you can because if it's half as popular as it is at our family gatherings, it's going to go fast!

**VINEYARDS**

The fruit for our 2019 Tannat was grown on our sustainably certified Hames Valley Vineyard in the Hames Valley AVA. Located at the southern end of the Salinas Valley, this lesser-known appellation is flanked by the Santa Lucia Range to the west and the rugged Gabilans to the east. Sheltered from the afternoon winds, Hames Valley possesses some of the largest diurnal temperature swings in Monterey County, with a 50° day-to-night fluctuation quite common. The combination of warm days, crisp nights and an incredibly long growing season make this an ideal locale for big, tannic reds.

**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 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 20 months before bottling unfiltered to preserve the structure and tannins.

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