

**VARIETIES:**

47% Cabernet Sauvignon  
19% Petit Verdot  
19% Cabernet Franc  
9% Merlot  
6% Malbec

**APPELLATION:**

Monterey

**ALCOHOL:** 14.8%

**PH:** 3.67

**TA:** 6.2 g/L

**AGING:**

86% French oak  
14% American oak  
32% new, 30 months

**BOTTLING DATE:** Aug 17, 2022

**CASES PRODUCED:** 211



SCHEID  
VINEYARDS

## 2019 RESERVE CLARET

**TASTING NOTES**

Although we love all the wines we craft, we hold a special place in our hearts for the Scheid Reserve Claret. Our Bordeaux blend receives an inordinate amount of attention, from the specially selected vineyard rows to the careful sorting of the hand-harvested fruit to the finest oak barrels. Blending noble Bordeaux varieties, it is an opportunity for Winemaker Dave Nagengast to use the tools of a vintage to craft a full-bodied, richly flavored wine that is integrated in perfect harmony. Dave has total freedom to choose the best of the best, influenced only by the unique characteristics of the vintage.

Our 2019 Claret is a sophisticated assemblage characterized by concentrated aromas of blackberry, elderberry, and ripe plum with hints of allspice, mocha and toasty oak. The dense flavors and balanced tannins of this full-bodied wine unfold into a long, layered black fruit finish. Drinking beautifully now, the 2019 is built for cellaring and will continue to develop over the next decade or more.

**VINEYARDS**

The vineyard rows for each of the varieties are chosen and marked at the beginning of the farm year, but we hedge our bets by designating far more for the Claret program than we actually need. These rows are given first-class attention throughout the growing season. Each variety is handpicked at optimum ripeness and maturity and several different lots of each variety are made, often from different vineyards. This gives us a range of options and the luxury of choosing only the very best for inclusion in the final Reserve Claret.

**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 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.

**WINEMAKING**

Upon delivery to the winery, the grapes were destemmed, crushed, and fermented in small lots in open top fermenters. Over the next two weeks, the firm cap of skins and seeds that bubble up and form on the surface during red fermentation was gently punched down three times a day, allowing the color and the phenols from the skins to be transferred to the wine, resulting in rich and complex tannins. The varietals were barreled separately into small oak barrels and aged 30 months. Throughout the aging process, each barrel was checked weekly and only the most highly rated barrels made it into the finished blend.

**WINERY & TASTING ROOM**

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