



**VARIETY:**  
Syrah

**VINEYARDS:**  
50% Scheid  
42% San Lucas  
8% Mesa del Rio

**APPELLATION:**  
Monterey

**HARVEST DATES:**  
Sep 26 - Oct 16, 2019

**ALCOHOL:** 14.5%

**PH:** 3.81

**TA:** 5.5 g/L

**AGING:**  
50% French oak  
25% American oak  
25% Hungarian oak  
25% new, 18 months

**BOTTLING DATE:** Aug 12, 2021

**CASES PRODUCED:** 84



SCHEID  
VINEYARDS

## 2019 RESERVE SYRAH

### TASTING NOTES

The genesis of Syrah is believed to be the city of Shiraz in present-day Iran, near where evidence suggests that the winemaking process originated some 7,000 years ago. In 1998, it was proven through DNA testing that Syrah, widely planted in the Rhône region of France, is identical to the Shiraz variety in Australia. Totally makes sense, right? But just so you know, we get kinda annoyed when people call our Syrah “Shiraz.” Probably not nearly as irritated as the French, but still, pretty annoyed. Whatever you call it (but please, call it Syrah), there is so much about it to love.

Our 2019 Reserve Syrah is bursting with blackberry, plum and cherry aromas with chocolate, pepper and tobacco notes. The medium-bodied, velvety mouthfeel is supported by integrated tannins and toasty oak notes that move seamlessly into a supple, smooth oak finish. It’s lush, juicy and food-friendly, as equally comfortable with Saturday night filet mignon as it is with Tuesday night tacos.

### VINEYARDS

The majority of grapes for our 2019 Syrah came from our Scheid Vineyard. The Scheid, as it’s called, is located in the Arroyo Seco appellation of Monterey and boasts one of the coolest and longest growing seasons in the state, with cool temps that preserve the intense fruit flavors and natural acidity. Our San Lucas Vineyard, about 17 miles south of the Scheid, is a postcard-perfect vineyard with gorgeous rolling topography, warm sunshine-filled days, and cold and crisp nights. This locale marks Monterey’s climatic tipping point and it is so distinguished that the San Lucas AVA was established in 1987. Mesa del Rio Vineyard, just outside the town of Greenfield, is situated on an alluvial fan with gentle slopes, excellent airflow, and distinctive, shaly soil.

### VINTAGE

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

### 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 into barrels and aged for 18 months. It is wonderful to drink now, yet also suitable for additional aging.

### WINERY & TASTING ROOM

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