



VARIETY:
100% Tinta Cão

VINEYARD:
Hames Valley

APPELLATION:
Monterey

HARVEST DATE: Oct 14, 2020

ALCOHOL: 18.5%

PH: 3.80

TA: 4.7 g/L

AGING:
50% French oak
25% American oak
25% Hungarian oak, 21 months

BOTTLING DATE: Aug 15, 2022

CASES PRODUCED: 64



SCHEID
VINEYARDS

2020 CLOSING BELL

TASTING NOTES

Closing Bell is a “Vintage Port” wine which we can’t call Vintage Port because of a European Union trade rule which bans the word “port” unless the wine is made in Portugal. Thus, we were tasked with coming up with what the industry calls a “fanciful name” for our Port-that-cannot-be-called-a-Port. We stewed for quite a while until one evening, over a few (or maybe it was many) glasses of wine, we hit upon the name Closing Bell. You see, Al Scheid, founder of Scheid Vineyards, began his career on Wall Street as an investment banker with E.F. Hutton & Co. (if you’re over 50, you’ll remember “when E.F. Hutton talks, people listen”). A “closing bell” rings on the floor of the New York Stock Exchange each day to signify the end of the stock trading session and a port-style wine is typically served at the end of the meal. Our 2020 Closing Bell is a luscious dessert wine with flavors of blackberry, plum and fig, and notes of black tea, cardamom and vanilla. The sweetness and alcohol are well-balanced and the dark black fruit finishes long on the palate. It is a perfect ending to a meal.

VINEYARD

The fruit for our Closing Bell 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 2020 growing season unfolded with a gentle winter followed by spring rains and moderate temperatures. Lovely 85°F days and cool 55°F evenings allowed for even ripening of the grapes. Warmer late season temperatures had our grapes ready to pick slightly earlier than normal, with our first grapes being harvested in mid-August. This proved to be a blessing because in late August, electrical storms sparked numerous fires that burned throughout Monterey County. Fortunately, fruit from our vineyards closest to the fires had already been picked and the strong winds off Monterey Bay helped to disperse the smoke and keep it from settling over our vineyards. In a year marked by challenge and change, we believe our 2020 vintage wines are a bright spot.

WINEMAKING

The grapes were destemmed and crushed into small fermentation bins. To craft Port, the must is drained and pressed to stainless steel tanks midway into fermentation. From there, the press juice is fortified with high proof spirit to arrest fermentation at a 2-to-1 ratio of alcohol to residual sugar. This process increases the alcohol content while halting the fermentation process by killing the yeast cells that fuel it. The wine was then moved into small, neutral oak barrels, comprised of French, American and Hungarian oak. After 21 months of aging, the wine was hand-bottled. Although delicious now, Closing Bell will continue to develop with additional bottle aging.

WINERY & TASTING ROOM

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