

**VARIETIES:**

50% Cabernet Sauvignon  
50% Syrah

**VINEYARDS:**

91% San Lucas  
9% Hames Valley

**APPELLATION:**

Monterey

**HARVEST DATES:**

Sept 25 – Nov 14, 2020

**ALCOHOL:** 13.8%

**PH:** 3.69

**TA:** 6.0 g/L

**AGING:**

44% French oak  
40% Hungarian oak  
16% American oak  
33% new, 18 months

**BOTTLING DATE:** Jul 20, 2022

**CASES PRODUCED:** 487



SCHEID  
VINEYARDS

## 2020 ESTATE 50/50

**TASTING NOTES**

In Asian philosophy, yin yang is the concept of complementary opposites that interact within a greater whole as part of a dynamic system. Not to get too Zen on you, but it does bring to mind the 50/50 partnership of our Cabernet Sauvignon and Syrah. Cabernet Sauvignon: rich, polished and powerful. Syrah: supple, fruit-forward and a little sassy. Quite different characteristics with these two but blend them in an equal partnership and you discover their complementary nature and off-the-charts chemistry. Our 2020 50/50 possesses the structure and dark fruit flavors of Cabernet Sauvignon and the softness and punched up fruit of Syrah. Aromas of blackberry, black cherry and ripe plum are accented with hints of pepper and vanilla. Rich black fruit, integrated tannins and a subtle toasty oak finish will convince you that soul mates really do exist.

**VINEYARDS**

Our 2020 50/50 blend is comprised of grapes from a combination of our Monterey County vineyards. San Lucas Vineyard and Hames Valley Vineyard are both primo spots for growing intense red varieties, including Cabernet and Syrah, that thrive in the warmer growing conditions that exist in the southern part of the Monterey County AVA. Here, the long, warm days and cool, breezy evenings produce lively reds that burst with ripe, fleshy fruit.

**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**

Using select yeast, the grapes were fermented in small one and a half ton lots in open-top fermenters. The firm cap of skins and seeds that bubbles up and forms on the surface during red fermentation was punched down three times per day for about two weeks to increase color and tannin extraction. The must was drained and then pressed to stainless steel tanks. After settling the heavy solids, the juice was racked clean to a combination of French, Hungarian and American small oak barrels for secondary fermentation and aged for 18 months.

**WINERY & TASTING ROOM**

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