

**VARIETY:**

100% Barbera

**VINEYARD:**

Hames Valley

**APPELLATION:**

Monterey

**HARVEST DATE:**

Oct 23, 2020

**ALCOHOL:** 14.6 %**PH:** 3.25**TA:** 7.5 g/L**AGING:**

51% French oak

35% Hungarian oak

14% American oak, 6 months

**BOTTLING DATE:** Aug 16, 2021**CASES PRODUCED:** 335**SCHEID**  
VINEYARDS

## 2020 ESTATE BARBERA

**TASTING NOTES**

Barbera is believed to have originated in northern Italy in the famed Piedmont region, where it is widely planted. It has always played second fiddle to the noble Nebbiolo grape but man, does it have potential! While Barbera can often be seen as a workhorse grape for affordable, quick-to-market wines, there's a whole other story to be told when it's grown on primo ground and treated with the love and attention it deserves. The half acre of Barbera planted on our Hames Valley Vineyard receives just that and it is an exceptional example of New World-style Barbera. Our 2020 vintage is bright and appealing, with ripe red fruit flavors of strawberry, cherry and currant accented by hints of vanilla and violet. The texture is vibrant yet velvety with juicy, supple tannins and a medium-bodied mouthfeel. Balanced acidity and an exuberant fresh fruit character make for a delicious experience.

**VINEYARDS**

The grapes for our Barbera are grown on a small, half-acre block on our estate Hames Valley Vineyard. Located in southern Monterey County about 20 miles south of King City, Hames presents ideal conditions and rich soil for growing bold, intense and fruit forward wines. The climate is characterized by a high day-to-night temperature differential, with a variation of up to 50° quite common. The long, warm days allow the intense fruit flavors to develop, while the dramatic nighttime cooling preserves the balance of the fruit and maintains acidity.

**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 handpicked, destemmed and crushed into small bins for fermentation. Fermentation was carried out in small lot, open-top fermenters. The cap was punched down twice daily at the height of fermentation to gently increase extraction of color and phenolic compounds. The juice was racked clean to barrels for secondary malolactic fermentation and aging. Barrel-aged for 6 months in a combination of French, Hungarian and American oak, the wine was bottled unfiltered to preserve the tannin structure and aromatics.

**WINERY & TASTING ROOM**1972 Hobson Avenue  
Greenfield, CA 93927  
831.386.0316[scheidvineyards.com](http://scheidvineyards.com)**CARMEL TASTING ROOM**San Carlos & 7th  
Carmel, CA 93923  
831.656.Wine (9463)