



VARIETY:
100% Cabernet Sauvignon

VINEYARDS:
79% San Lucas
21% Hames Valley

APPELLATION:
Monterey

HARVEST DATE:
Oct 5 – Nov 4, 2020

ALCOHOL: 13.9%

PH: 3.73

TA: 6.3 g/L

AGING:
86% French oak
10% Hungarian oak
4% American oak, 18 months

BOTTLING DATE: Jun 20, 2022

CASES PRODUCED: 324



2020 ESTATE CABERNET SAUVIGNON

TASTING NOTES

Arguably the most important red wine grape in the world, a distinguished Cabernet Sauvignon is one of life's great pleasures. We choose our Cabernet sites carefully: warm days with lots of sunshine, cool nights to preserve the balance of the fruit, well-drained soils and gentle slopes. These elements allow us to produce exceptional Cabs year in and year out. Our 2020 vintage is intense and focused, with aromas of blackberry, blueberry and ripe plum with notes of tarragon and toasty oak. Bold and full-bodied, it is framed by elegant tannins. Lingering notes of black fruit, vanilla and mocha prevail on the finish. While drinking beautifully now, this rich and vibrant Cabernet will age nicely over the next 5-10 years.

VINEYARDS

The Cabernet grapes were sourced from our estate San Lucas and Hames Valley Vineyards. San Lucas is a postcard-perfect vineyard, with gorgeous rolling topography, sunshine-filled days and cool nights. Hames Valley is located at the southern edge of Monterey County and has a climate characterized by a high day-to-night temperature differential, with a variation of up to 50° quite common. Each vintage, these two vineyard sites duke it out for the Cabernet title, with San Lucas being the most predominant in our 2020 blend.

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 18 months, the wine was bottled unfiltered in order to preserve the tannin structure and aromatics.

WINERY & TASTING ROOM

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