

**VARIETIES:**

12% Syrah, 11% Sangiovese, 11% Cabernet Sauvignon, 11% Petite Sirah, 10% Petit Verdot, 5% Merlot, 5% Mourvèdre, 5% Barbera, and 30% comprised of 8 other varieties, for a total of 16

APPELLATION:

Monterey

HARVEST DATES:

Sep 14 – Nov 12, 2021

ALCOHOL: 13.8%**PH:** 3.63**TA:** 6.4 g/L**AGING:**

45% French oak
40% American oak
15% Hungarian oak
11% new, 16 months

BOTTLING DATE: May 15, 2023**CASES PRODUCED:** 430

SCHEID
VINEYARDS

2021 ESTATE ODD LOT RED

TASTING NOTES

Odd Lot Red is the fun friend you want to take to every party. It's approachable, versatile and fits in anywhere, from white tablecloths to picnics in the park. Our philosophy with Odd Lot is simple: make a luscious, lip-smacking red blend. Period. No rules that it must be Bordeaux-based or Rhône-based or follow the formula that won us a slew of gold medals and accolades on the last vintage. Naw, rules are for dilettantes. We set out to craft the yummiest red blend from the tools of the vintage – every lot available is up for grabs! Winemakers and interns gather with beakers and pipettes and no shortage of opinions as to what will enhance our Odd Lot and really bring it home.

Our 2021 Odd Lot is packed with aromas of strawberry, cranberry, and cherry with notes of vanilla, chocolate and hints of floral. The medium-bodied palate unfolds with balanced acidity and soft tannins that make it eminently drinkable, while the lingering bright red fruit finish makes it entirely delectable.

VINEYARDS

Using 16 varieties(!) is quite the blend of grapes for a single wine. The majority of the grapes for our 2021 Odd Lot came from our estate Hames Valley and San Lucas Vineyards, where ideal conditions exist for growing intense, flavor-packed reds. The long, warm days allow concentrated fruit flavors to develop, while the dramatic nighttime cooling preserves the balance of the fruit and maintains acidity.

VINTAGE

The 2021 growing season was marked by moderate temperatures, which further extended Monterey County's naturally long hang-time. To start off the season, we were met with a swift and unusually large rainfall in late January. Moving into summer, drought conditions returned and combined with consistent marine layer coverage, fruit maturity was delayed. As the summer unfolded into early fall, the marine layer moved off the coast, providing a much-welcomed late surge of heat and sunshine. The extended time on the vine allowed the fruit to slowly mature and resulted in refined phenolic development and fantastic fruit quality that shines throughout our 2021 vintage wines.

WINEMAKING

Each component of Odd Lot Red is handled separately and has its own specific winemaking protocol. The grapes were fermented in small lots in open-top fermenters and aged in oak barrels for 16 months before bottling. Integrating a total of 16 varietals deviates from the ordinary, usual and expected, which just happens to be the reason it's called "Odd Lot."

WINERY & TASTING ROOM

1972 Hobson Avenue
Greenfield, CA 93927
831.386.0316

scheidvineyards.com

CARMEL TASTING ROOM

San Carlos & 7th
Carmel, CA 93923
831.656.Wine (9463)