

**VARIETY:**

100% Petite Sirah

VINEYARD:

Hames Valley

APPELLATION:

Hames Valley, Monterey

HARVEST DATE:

Sep 20, 2021

ALCOHOL: 14.4%**PH:** 3.71**TA:** 6.2 g/L**AGING:**

61% Hungarian oak

29% American oak

10% new, 18 months

BOTTLING DATE:

Jul 19, 2023

CASES PRODUCED: 225

2021 ESTATE PETITE SIRAH

TASTING NOTES

There is nothing petite about Petite Sirah. Rather, it earned its name from the small size of the berries, which creates a high skin-to-pulp ratio that gives this wine its dark, inky pigmentation and high tannin levels. This workhorse variety produces some of the most powerful reds on earth and can dance along the edge of muscular versus elegant in a way like no other varietal. The trick when making P.S. is to highlight the fruit and tame the tannins.

Our 2021 Petite Sirah is rich and full-bodied, with deep color and bold aromas of blackberry, boysenberry and ripe plum, and subtle notes of tobacco and mocha. The palate is lush and generous, with smooth tannins, integrated bright black fruit, and a lingering gentle oak finish.

VINEYARD

The fruit for our 2021 Petite Sirah was grown on our sustainably certified Hames Valley Vineyard in the Hames Valley appellation. 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, bold reds.

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

The grapes for our 2021 Petite Sirah were hand harvested and then destemmed into small, one and a half-ton fermenter bins. During fermentation, we punched down the cap two times per day to gently extract color, tannins, and flavor from the grape solids. The wine was then racked clean to a mix of small oak barrels for secondary fermentation and aged for 18 months before bottling.

WINERY & TASTING ROOM

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