



VARIETY:
100% Cabernet Sauvignon

VINEYARD:
San Lucas

APPELLATION:
San Lucas, Monterey

HARVEST DATE:
Oct 7, 2022

ALCOHOL: 16.7%

PH: 3.82

TA: 6.8 g/L

AGING:
100% French oak
10% new, 18 months

BOTTLING DATE: Jun 20, 2024

CASES PRODUCED: 176



2022 RESERVE CABERNET SAUVIGNON APPASSIMENTO

TASTING NOTES

Arguably the most important red wine grape in the world, a distinguished Cabernet Sauvignon is one of life's great pleasures. Our Appassimento Cab is made in a style similar to northern Italy's celebrated Amarone and displays a lavish richness that is almost port-like. The grapes are allowed to dry slowly on the vine, concentrating the sugars and resulting in an intense wine that is both powerful and nuanced.

Our 2022 Reserve Appassimento is a full-bodied and brooding beauty with generous aromas of blackberry, ripe plum, elderberry and dried figs, gently highlighted by hints of vanilla, dark chocolate and toasty oak. The finish is dense and dramatic, yet it has a surprising elegance. Drinking beautifully now, with the depth and structure to cellar gracefully for a decade or more.

VINEYARD

The grapes were sourced from our estate San Lucas Vineyard and specially farmed for this Old World style of wine. Appassimento, or the drying of the grapes, is an ancient technique that promotes dehydration in the grapes so that a higher concentration of sugar develops inside the berries. To achieve this, we cut the canes when the grapes were at 21° Brix. Cutting of the canes doesn't allow any water to move into the berries and doesn't allow sugars to move out. We left the clusters hanging on the vines for an additional three weeks until they reached 31° Brix.

VINTAGE

The 2022 growing season began with excellent growing conditions that continued into summer, with generally moderate temperatures. And then, BAM, a significant heat wave hit California in mid-August. This accelerated the harvest pace, with picking beginning about two weeks earlier than average, and slowed down certain varieties as the vines shut down during the extreme heat to protect themselves. Overall, the heat wave reduced yields, with smaller clusters and reduced berry sizes. Quality, however, is excellent for the 2022 vintage, with a significant level of complexity and intensity.

WINEMAKING

After reaching 31° Brix, the fruit was hand harvested and destemmed into small fermenter bins. After soaking for two days, a small amount of water was added to allow the fermentation to go to dryness. The must was pressed into a stainless steel tank for settling and then racked to 100% French oak barrels for aging. Necessity being the mother of invention, especially when working with high alcohols, our resourceful winemaking team used aquarium heaters to keep the wine warm and facilitate the secondary fermentation in barrel. The result is worth every extra step in the process: a wine of tremendous depth and complexity.

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