

**VARIETY:**

100% Barbera

VINEYARD:

San Lucas

APPELLATION:

Monterey

HARVEST DATE:

Sep 23, 2022

ALCOHOL: 15%

PH: 3.3

TA: 7.6 g/L

AGING:

60% Hungarian oak

20% French oak

20% American oak, 8 months

BOTTLING DATE: Aug 16, 2023

CASES PRODUCED: 100



SCHEID
VINEYARDS

2022 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, respect and attention it deserves.

Our 2022 vintage has aromas of currant, black cherry and raspberry with notes of mocha. The texture is vibrant yet velvety, with juicy, supple tannins and a medium-bodied mouthfeel. An exuberant fresh fruit character makes for versatile food pairing options and a delicious experience.

VINEYARD

Once known as cattle country, our San Lucas Vineyard is a postcard-perfect vineyard with gorgeous rolling topography, warm sunshine-filled days, and cold and crisp nights. This locale marks Monterey's climatic tipping point, and it is so distinguished that the San Lucas AVA was established in 1987. Our San Lucas Vineyard is home to stellar Cabernet Sauvignon and Merlot, Rhône varietals such as Grenache, Syrah, and Mourvèdre, and some of our unique varietals, including Charbono, Barbera and Primitivo. The latter are planted in the head-trained method on a small sloped section of the vineyard that yields intensely flavored grapes.

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 both accelerated the pace of the harvest, 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

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 increase the extraction of color and phenolic compounds gently. The juice was racked clean into barrels for secondary, malolactic fermentation and barrel-aged for 8 months in a combination of Hungarian, French and American oak.

WINERY & TASTING ROOM

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