



S C H E I D
V I N E Y A R D S

2022 ESTATE DOLCETTO

TASTING NOTES

Dolcetto hails from the famed Italian region of Piedmont, where the Nebbiolo grape gets all the attention. The name means “little sweet one,” a translation that doesn’t refer to the sugar content but rather is an endearing moniker for this much-loved yet lesser-known variety. It’s a joyful red that is fresh and generous, the kind of wine that demands to be shared with friends. We grow just a half-acre of this intriguing varietal on our northernmost vineyard, planted because we have a love for the underdog grapes of the world.

Our 2022 vintage of Dolcetto stands out for its pure fruit and firm structure. Aromas of strawberry, cherry, currant, and raspberry are interspersed with hints of floral and earth notes, providing the yum factor on a palate that is concentrated yet elegant.

VINEYARD

The moderate climate and coastal fog that define our estate Riverview Vineyard provide favorable conditions for what is one of northern Italy’s often overlooked varietals. Located two miles southeast of Soledad and adjacent to the Pinnacles National Park, Riverview is nestled on a bench overlooking the Salinas River—a location that receives excellent airflow and maximizes available sunlight. Our half-acre of Dolcetto lies within a block of rows that is fondly called "Marta's Vineyard," named after our winemaker Marta Kraftzcek, who advocated for this lesser-known varietal.

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

The grapes were handpicked, destemmed, and crushed into small fermentation bins. During fermentation, we gently punched down the cap three times per day and held the juice on the skins for two weeks before pressing. At dryness, the must was drained and then pressed into stainless steel tanks. After settling the heavy solids, the juice was racked clean into small oak barrels for secondary fermentation and aged for eighteen months before bottling unfiltered to preserve the structure and tannins.



VARIETY:
100% Dolcetto

VINEYARD:
Riverview

APELLATION:
Monterey

HARVEST DATE:
Oct 13, 2022

ALCOHOL: 14.9%

PH: 3.49

TA: 6.2 g/L

AGING:
60% French oak
40% Hungarian oak
40% new, 10 months

BOTTLING DATE: Aug 17, 2023

CASES PRODUCED: 95

WINERY & TASTING ROOM

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