



VARIETY:
Sangiovese

VINEYARD:
100% San Lucas

APPELLATION:
Monterey

HARVEST DATE:
Oct 14, 2022

ALCOHOL: 14.5%

PH: 3.5

TA: 6.2 g/L

AGING:
50% Hungarian oak
25% French oak
25% American oak
25% new, 16 months

BOTTLING DATE: May 17, 2024

CASES PRODUCED: 150



2022 ESTATE SANGIOVESE

TASTING NOTES

Sangiovese is to Chianti as Cabernet Sauvignon is to Bordeaux; that is to say, it is *molto importante*. The Latin origin of this varietal name, Sanguis Jovis, literally means “blood of Jove.” Jove is a euphemism for Jupiter, who was the supreme deity of the ancient Romans, god of sky and thunder. So, when you lift a glass of Sangiovese, you could say, “By Jove, I bloody well love this wine!” as a charming toast to history. Anyhoo, enough about mythology, on to the wine.

Our 2022 Sangiovese is a rich, medium-bodied wine with soft tannins and a bright acidity. Aromas of red cherry, orange peel and currant are complemented by hints of vanilla and toasty oak. It is quite a versatile and food-friendly wine, pairing especially well with savory Italian dishes, such as pasta with tomato sauce, risotto, and pizza. Salute!

VINEYARD

Once known as cattle country, our San Lucas Vineyard is a postcard-perfect vineyard with gorgeous rolling topography, warm sunshine-filled days, and nights that are cold and crisp. 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 not just this beautiful Sangiovese, but also stellar Cabernet Sauvignon, Rhône varietals such as Grenache and Syrah, and some of our unique varietals, including Charbono, Barbera and Primitivo. We’ve been growing wine grapes on San Lucas since 1979 and it’s a vineyard that holds a special place in our hearts.

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 fermented in small open-top fermenters and punched down twice daily to gently increase the extraction of color and phenolic compounds. The must was drained, pressed to stainless steel tanks and, after settling the heavy solids, the juice was racked clean to barrels for secondary fermentation and storage. We only bottle our Sangiovese in certain vintage years – the wine must exhibit the high quality we require to bottle under the ‘Scheid Vineyards’ name. When our team tasted the wine to determine suitability, it was roundly agreed that the 2022 vintage was a stand-out and deserving of being bottled.

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