

**VARIETY:**

100% Tempranillo

VINEYARDS:

55% San Lucas

45% Hames Valley

APPELLATION:

Monterey

HARVEST DATE:

Oct 18, 2022

ALCOHOL: 14.6%

PH: 3.86

TA: 5.7 g/L

AGING:

44% American oak

44% Hungarian oak

12% French oak

12% new, 16 months

BOTTLING DATE: May 16, 2024

CASES PRODUCED: 195



2022 ESTATE TEMPRANILLO

TASTING NOTES

Tempranillo is arguably the most famous of Spain's native grapes. Its name translates as "little early one," referring to its early ripening. Wine lore has it that Tempranillo vines are actually variants of Pinot Noir and Cabernet Franc, originally brought to Spain from monasteries in northern France by French travelers on the medieval pilgrimage route, the Way of St. James, to the cathedral of Santiago de Compostela. Ampelographers (a wine geek word if ever there was one) have not found the botanical link between Tempranillo and these classic French varietals, but let's not allow the truth get in the way of a good story. Today, Tempranillo is indeed one of the noble red wine varieties in the world, as important to the Spanish as Cabernet and Pinot Noir are to the French.

Our 2022 Tempranillo opens with inviting aromas of ripe blackberry, juicy plum, and black cherry, accented by subtle notes of hazelnut, vanilla bean, and warm toasty oak. On the palate, concentrated black fruit plays beautifully with plush, velvety tannins, delivering a smooth, enduring finish.

VINEYARDS

Our Tempranillo is comprised of grapes from a combination of our estate San Lucas and Hames Valley Vineyards. Both vineyards offer primo spots for growing intense red varietals that thrive in the warmer growing conditions that exist in the southern part of the Monterey County AVA. Here, the long, warm days and cool, breezy evenings produce lively reds that burst with ripe, fleshy fruit. For the 2022 vintage, San Lucas delivered on the bright red fruit while Hames Valley brought darker flavors with more intensity and depth.

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 into half-ton bins, 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 to stainless steel tanks. After settling the heavy solids, the juice was racked clean to small oak barrels for secondary fermentation and aged for 16 months before bottling.

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