



SCHEID VINEYARDS



TASTING NOTES

2015 50/50

In Asian philosophy, yin yang is the concept of complementary opposites that interact within a greater whole as part of a dynamic system. Not to get too Zen on you, but it does call to mind the 50/50 partnership of our Cabernet Sauvignon and Syrah. Cabernet Sauvignon: rich, polished and powerful. Syrah: supple, fruit-forward and a little sassy. Quite different characteristics with these two but blend them in an equal marriage and you discover their complementary nature and off-the-charts chemistry. Our 2015 50/50 possesses the structure and dark fruit flavors of Cabernet Sauvignon and the softness and jammy fruit of Syrah, combining to present a delicious example of elegance and power in one glass. Aromas of blackberry preserves and plum accented with notes of sage and smoky spices will convince you that soul mates really do exist.

VINEYARDS

Our 2015 50/50 blend is comprised of three vineyards. Our San Lucas Vineyard, a primo spot that is located about equidistance from Hames Valley to the south and Mesa del Rio/Scheid to the north, is home to both Cabernet and Syrah. Here, the long, warm days and cool, breezy evenings produce lively reds that burst with ripe, fleshy fruit. The balance of the Cabernet hails from Hames Valley, aka Cab Country. Hames is characterized by a high day-to-night temperature differential, with a variation of up to 50° quite common. Lots of sunshine is a must for top-notch Cabernet, while the dramatic nighttime cooling helps to ensure balance in the fruit and maintain acidity. The balance of the Syrah is from Mesa del Rio, a cool climate site that is Syrah heaven, producing a wine with subtle spiciness, intensity and concentration.

VINTAGE

The 2015 growing season delivered another stellar vintage in terms of quality although yields were down in almost all of our vineyards. Despite a lighter crop from one of the earliest seasons on record and a fourth year of drought, quality was high across the board. A mild winter caused early bud break and was followed by protracted bloom and cool, cloudy weather in May—impacting berry set and contributing to smaller grape clusters and crop size. The silver lining to the lower yield was the exceptional quality, with vivid, intense flavors.

WINEMAKING

Using select yeast, the grapes were fermented in small one-ton lots in open-top fermenters. The firm cap of skins and seeds that bubbles up and forms on the surface during red fermentation was punched down three times per day for about two weeks to increase color and tannin extraction. The must was drained and then pressed to stainless steel tanks. After settling the heavy solids, the juice was racked clean to a combination of French, American, and Hungarian small oak barrels for secondary fermentation and aging. The barrel lots were tasted monthly until 9 barrels of Cabernet Sauvignon and 9 barrels of Syrah were selected for inclusion in the final blend. After 18 months, the wine was bottled unfiltered to maintain the aromatic profile and tannin structure of the blend. After bottling, the wine was laid down for an additional 10 months prior to release.

WWW.SCHEIDVINEYARDS.COM

VARIETIES

50% Cabernet Sauvignon, 50% Syrah

VINEYARDS

65% San Lucas, 21% Hames Valley,
14% Mesa del Rio

APPELLATION

Monterey

HARVEST DATES

October 2- 22, 2015

HARVEST BRIX

Average of 26.6°

ALCOHOL

13.8%

PH

3.78

TA

6.0 g/L

AGING

30% French, 40% American, and
30% Hungarian oak, 18 months

BOTTLING DATE

May 18, 2017

CASES

398

PRICE

\$30

CARMEL TASTING ROOM

SAN CARLOS & 7th
CARMEL, CA 93923
831.656.WINE (9463)

GREENFIELD TASTING ROOM

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GREENFIELD, CA 93927
831.386.0316