



SCHEID

VINEYARDS



TASTING NOTES

2010 CABERNET SAUVIGNON

Arguably the most important red wine grape in the world, a distinguished Cabernet Sauvignon is one of life's great pleasures. We choose our Cabernet sites carefully: warm days with lots of sunshine, cool nights to preserve the balance of the fruit, well-drained soils, and gentle slopes. These elements allow us to produce exceptional Cabs year in and year out. Our 2010 Cabernet Sauvignon is intense and focused, with a rich, concentrated core of blackberry and black raspberry fruit, complemented by notes of coffee and chocolate on the finish. The balance of fruit, acidity and well-integrated tannins make this an ideal drink-now companion to fine cuisine, while aging will only enhance the layers and complexity.

VINEYARDS

The Cabernet grapes were sourced from our estate San Lucas and Hames Valley Vineyards. San Lucas is a postcard-perfect vineyard, with gorgeous rolling topography, sunshine-filled days, and cool nights. Hames is located at the southern edge of Monterey County and has a climate characterized by a high day-to-night temperature differential, with a variation of up to 50° quite common. Each vintage, these two vineyard sites duke it out for the Cabernet title, with San Lucas getting the edge in our 2010 blend. The 2010 growing season was even longer than most in Monterey County, with cool summer temperatures delaying the vines by about two weeks. Warm weather in late September and October ripened the fruit and the grapes were brought in at full phenolic ripeness.

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 3 times per day at the height of fermentation to gently increase extraction of color and phenolic compounds. The juice was racked clean to barrels for secondary malolactic fermentation and aging. Barrel aged for 20 months, each lot was tasted and individual barrels were selected for inclusion in the final blend. The wine is unfiltered, in order to preserve the tannin structure and aromatics. The bottled wine was laid down for an additional 2 years before release.

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VARIETAL

100% Cabernet Sauvignon

VINEYARDS

64% San Lucas
32% Hames Valley
4% Scheid – Arroyo Seco

HARVEST DATES

October 26 – November 2

HARVEST BRIX

Average of 24.3°

APPELLATION

Monterey

ALCOHOL

13.8%

PH

3.51

AGING

20 months in 57% American,
32% American and 11%
European oak barrels

CASES PRODUCED

467

BOTTLING DATE

June 11, 2012

SUGGESTED RETAIL

\$32.00 / bottle

CARMEL TASTING ROOM

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

GREENFIELD TASTING ROOM

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GREENFIELD, CA 93927
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