



TASTING NOTES

2013 CABERNET SAUVIGNON APPASSIMENTO RESERVE

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. Our Appassimento Cab is made in a style similar to northern Italy's celebrated Amarone and displays a lavish richness that is almost port-like. The grapes are allowed to dry slowly on the vine, which intensely concentrates the flavors. The final result is a full bodied and brooding beauty with generous aromas of dark plum, dried fig, cedar, coffee and cloves. On the palate, loads of dark candied fruit give way to a decadently rich mouthfeel finish with surprising elegance. Drinking beautifully now, this is one to lay down for a decade or more.

VINEYARD

The grapes were sourced from our estate San Lucas Vineyard and specially farmed for this Old World style of wine. Appassimento, or the drying of the grapes, is an ancient technique that promotes dehydration in the grapes so that a higher concentration of sugar develops inside the berries. To achieve this, we cut the canes when the grapes were at 22° Brix. Cutting of the canes doesn't allow any water to move into the berries and doesn't allow sugars to move out. We left the clusters hanging on the vines for an additional three weeks until they reached 33° Brix.

VINTAGE

The 2013 growing season was about as perfect as a winemaker could wish—mild temperatures throughout the spring, a warm but not overly hot summer, and sunny conditions that held until the last grape was picked. It is not possible to produce an appassimento-style wine every vintage, but the ideal harvest conditions allowed for the extended drying time needed for this unique wine.

WINEMAKING

After reaching 33° Brix, the fruit was hand harvested and destemmed into small fermenter bins. After soaking for two days, a small amount of water was added to allow the fermentation to go to dryness. The must was pressed into a stainless steel tank for settling and then racked clean into two new oak puncheons. Necessity being the mother of invention, especially when working with high alcohols, our resourceful winemaking team used aquarium heaters to keep the wine warm and facilitate the secondary fermentation in barrel. The result is worth every extra step in the process: a wine of tremendous depth and complexity.

VARIETY

100% Cabernet Sauvignon

VINEYARD

San Lucas Vineyard

APPELLATION

Monterey

HARVEST DATE

November 1, 2013

HARVEST BRIX

33.0°

ALCOHOL

16.9%

PH

3.72

TA

6.1 g/L

AGING

24 months in 100% new oak puncheons,
50% French, 50% Hungarian

BOTTLING DATE

October 12, 2015

CASES

98

PRICE

\$60

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