



SCHEID

VINEYARDS



TASTING NOTES

2014 CABERNET SAUVIGNON APPASSIMENTO

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, raisin and dried fig flavors and notes of bittersweet chocolate. Dark candied fruit gives way to a decadently rich 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 2014 growing season was our third perfect one in a row, with mild temperatures throughout the spring, a warm but not overly hot summer, and mild conditions that held until the last grape was picked. On the heels of the excellent 2012 and 2013 vintages, it exceeded our expectations in every way.

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

October 21, 2014

HARVEST BRIX

33.0°

ALCOHOL

15.7%

PH

3.48

TA

6.8 g/L

AGING

18 months in 100% American oak

BOTTLING DATE

November 16, 2017

CASES

81

PRICE

\$65

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