



SCHEID

VINEYARDS



TASTING NOTES

2009 CLARET RESERVE

Although we love all the wines we craft, we hold a special place in our hearts for the Scheid Claret Reserve. Our Bordeaux blend receives an inordinate amount of attention, from the specially selected vineyard rows to the careful sorting of the hand-harvested fruit to the finest oak barrels. It is an opportunity for Winemaker Dave Nagengast to use the tools of a vintage to craft a full-bodied, richly flavored wine that is integrated in perfect harmony. Using the classic Bordeaux varietals, Dave has total freedom to choose and blend only the best of the best, influenced only by the unique characteristics of the vintage. Our 2009 Claret is characterized by concentrated aromas of black fruit, currant and cassis with notes of vanilla and mocha. The dense flavors and balanced tannins integrate beautifully for a long, layered finish.

VINEYARDS

The 2009 growing season was on the cooler side, which can sometimes spell trouble for Cabernet Sauvignon, but our estate Hames Valley Vineyard in the southernmost reaches of Monterey County came through for us beautifully. The vineyard rows for our Claret are chosen and marked at the beginning of the farm year but we hedge our bets by designating far more for the Claret program than we actually need. These rows are given first-class attention throughout the growing season. Each variety is handpicked at optimum ripeness and maturity, and several different lots of each variety are made, often from different vineyards. This gives us a range of options and the luxury of choosing only the very best lots for inclusion in the final Reserve Claret.

WINEMAKING

Upon delivery to the winery, the grapes were destemmed, crushed, and fermented in small lots in open top fermenters. Over the next two weeks, the firm cap of skins and seeds that bubble up and form on the surface during red fermentation was gently punched down 3 times a day. Punching down gives the skins as much contact with the fermenting wine as possible, allowing the color and the phenols from the skins to be transferred to the wine. The wine was barreled into a combination of small oak barrels and aged 30 months before bottling. Throughout the aging process, each barrel was checked weekly and only the most highly rated barrels made it into the final blend. The final selection was bottled unfiltered to preserve the tannin structure and aromatics. After bottling, the wine was laid down for an additional 2½ years before release.

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VARIETALS

42% Cabernet Sauvignon
26% Cabernet Franc
20% Merlot
12% Petit Verdot

VINEYARDS

79% Hames Valley
20% San Lucas
1% Mesa del Rio

HARVEST DATES

September 29 – October 8

HARVEST BRIX

Avg of 25.5°

APPELLATION

Monterey

ALCOHOL

14.8%

PH

3.63

AGING

30 months in combination of
50% French, 29% European
& 21% American small oak

CASES PRODUCED

223

BOTTLING DATE

June 11, 2012

SUGGESTED RETAIL

\$65.00 / bottle

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