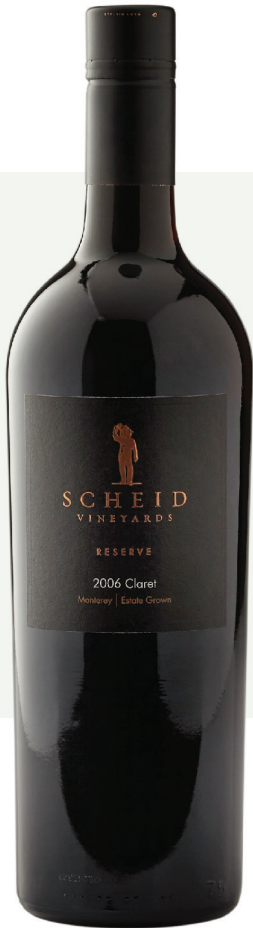




# SCHEID

VINEYARDS



## TASTING NOTES

### 2006 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 2006 Claret is characterized by concentrated aromas of blackberries and black currants with notes of spice and dark chocolate alongside emerging bottle-aged characteristics of leather and tobacco. The dense flavors and balanced tannins of this full-bodied wine have integrated beautifully over the past ten years for a polished and refined finish.

## VINEYARDS

60% of the blend was grown on our estate Hames Valley Vineyard in the southernmost reaches of Monterey County. 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.

## VINTAGE

The long 2006 growing season resulted in great flavors and ramped up intensity for our red varieties. Despite an early and cold spring, the berries and bunches sized better than we anticipated. Yields were still about 25% less than normal, but flavors were excellent, with slightly higher acidity due to the cooler weather.

## 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 three times per 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 raked into small oak barrels and aged 27 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, a portion of the cases were laid down for an additional seven years before re-release.

## VARIETIES

28% Petit Verdot, 24% Cabernet Sauvignon, 24% Merlot, 12% Cabernet Franc, 12% Malbec

## VINEYARDS

60% Hames Valley, 21% Wild Horse, 15% Mesa del Rio, 4% San Lucas

## APPELLATION

Monterey

## HARVEST DATES

October 11 – November 8, 2006

## HARVEST BRIX

24.7- 26.3°

## ALCOHOL

14.3%

## PH

3.62

## AGING

27 months in 75% French and 25% American oak, 71% new

## BOTTLING DATE

July 18, 2009

## CASES

600

## PRICE

\$75

[WWW.SCHEIDVINEYARDS.COM](http://WWW.SCHEIDVINEYARDS.COM)

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