



# SCHEID

VINEYARDS



## TASTING NOTES

### 2007 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 five 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. Hailing from a spectacular season that lent firm tannin structure conducive to ageing, our 2007 Claret is characterized by concentrated black fruit mingled with spice, caramel, and a warm earthiness. Boasting secondary aromas of cinnamon, cloves, and layers of earth and black tea, the dense flavors and balanced tannins integrate beautifully for a long, layered finish. This is a hauntingly complex wine with lush dark fruit still in the foreground, and the potential to continue developing for years to come.

## VINEYARDS

The 2007 growing season produced a lighter-than-average crop, resulting in a ramped up intensity for our red varieties. The vineyard rows for each of the five varietals are chosen and marked at the beginning of the farm year and given extra-special attention throughout the growing season. Each variety is handpicked at optimum ripeness and maturity and several different lots of each variety are made. We look for even more wow-factor than usual and dramatic flavors that increase in lushness as the wine opens up.

## 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 32 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 two years before release.

## VARIETIES

29% Cabernet Sauvignon, 24% Merlot,  
20% Petit Verdot, 16% Malbec,  
11% Cabernet Franc

## VINEYARDS

75% Hames Valley, 13% Central,  
12% San Lucas

## APPELLATION

Monterey

## HARVEST DATES

September 5- November 1, 2007

## HARVEST BRIX

24.5- 26.9°

## ALCOHOL

14.4%

## PH

3.48

## TA

6.5 g/L

## AGING

32 months in 46% French, 40%  
American, 14% European oak barrels

## BOTTLING DATE

July 6, 2012

## CASES

491

## PRICE

\$75

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

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