



TASTING NOTES

2015 DOLCETTO

Here at Scheid, we adore Pinot Noir and Chardonnay, but we've also been known to work with a plethora of slightly more obscure grape varieties, and we feel proud to be able to show off the wonderful diversity of the Monterey growing region. The many varied soil types and micro-climates of Monterey County allow us to produce close to 40 different varietals in all. Our newest darling is Dolcetto, which hails from the famed Italian region of Piedmont (Piemonte). The name translated, means *"little sweet one"*, which doesn't refer to the sugar content, but rather is an endearing moniker for this much loved yet lesser-known variety. Our inaugural vintage exudes dense, dark fruit and a medium body made for early enjoyment. Flavors of ripe black currants and red cherries lead to a hint of pepper and finish with juicy, supple tannins.

VINEYARDS

The moderate climate and coastal fog that define our estate Riverview Vineyard provide a favorable local site for what is one of Northern Italy's premier varieties. Located two miles southeast of Soledad and adjacent to the Pinnacles National Park, this 215-acre vineyard is nestled on a bench overlooking the Salinas River and is an ideal site for ultra-premium Pinot Noir and Chardonnay. The bench location aids in creating excellent air flow and the southwestern exposure maximizes available sunlight and allows the fruit to ripen slowly and evenly.

VINTAGE

The 2015 growing season delivered another stellar vintage in terms of quality although yields were down in almost all of our vineyards. Despite a lighter crop from one of the earliest seasons on record and a fourth year of drought, quality was high across the board. A mild winter caused early bud break and was followed by protracted bloom and cool, cloudy weather in May—impacting berry set and contributing to smaller grape clusters and crop size. The silver lining to the lower yield is the exceptional quality, with vivid, intense flavors.

WINEMAKING

The grapes were handpicked into half-ton bins, destemmed and crushed into small fermentation bins. During fermentation, we gently punched down the cap 3 times per day and held the juice on the skins for 2 weeks before pressing. At dryness the must was drained and then pressed to stainless steel tanks. After settling the heavy solids, the juice was racked clean to small oak barrels for secondary fermentation and aged for 10 months before bottling unfiltered to preserve the structure and tannins.

VARIETY

Dolcetto

VINEYARDS

Riverview Vineyard

APPELLATION

Monterey

HARVEST DATE

October 2, 2015

HARVEST BRIX

22.7°

ALCOHOL

14.1%

PH

3.46

TA

6.4 g/L

AGING

66% European oak, 34% American oak

BOTTLING DATE

August 9, 2016

CASES

100

PRICE

\$34

WWW.SCHEIDVINEYARDS.COM

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GREENFIELD TASTING ROOM

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