



SCHEID

VINEYARDS



TASTING NOTES

2011 MERLOT

Bashing Merlot is oh so 2004. Here at Scheid, we have never wavered in our deep love of this alluring, classic Bordeaux varietal. The geographical spread of our estate vineyards gives us the ability to craft a luscious and complex Merlot that is unabashedly juicy. As equally comfortable with prime rib as it is with pizza, it is a wine that will stand-up to full-flavored fare, but can also mellow out with more subtly-prepared dishes. Versatility is Merlot's middle name and it is quite often our go-to red on the dinner table. Our 2011 vintage is a stylish wine, loaded with black fruit character and enhanced by delicious spice and vanilla notes. The bold fruit of this full-bodied wine is balanced with rich oak flavors and unfolds into a smooth, lingering finish.

VINEYARDS

The Merlot was sourced primarily from two of our estate vineyards: San Lucas and Mesa del Rio. San Lucas Vineyard, 69% of the blend, is located south of our Greenfield headquarters. Here, the days are warmer and longer, yet cool down quite dramatically when the sun goes down, recording a greater day-to-night temperature differential. This brings out a lush black cherry fruitiness with a soft-on-the-palate feel. Mesa del Rio, comprising 25% of the blend, is situated in the cooler climate zone of the Greenfield area. Cool-climate Merlot tends to have greater color extraction and more intense, concentrated flavors, with a spicy undercurrent. The resulting blend is a wonderfully balanced wine with abundant, full fruit and a subtle spiciness and earthiness.

WINEMAKING

Upon arrival at the winery, the grapes were destemmed, crushed, and fermented in small 1-ton open top fermenters. Punchdowns, where the firm cap of skins and seeds that bubble up and form on the surface during red fermentation are submerged, were conducted 3 times a day for 2 weeks. After settling the heavy solids, the juice was racked clean to barrels (a mix of 42% air-dried American, 36% French and 22% Hungarian small oak) and aged for 18 months before bottling. Prior to bottling, the Merlot was blended with a small amount of Cabernet Sauvignon to add complexity and increased tannins to allow for longer aging. The bottled wine was laid-down for an additional 20 months prior to release. It is wonderful to drink now, yet also suitable for aging.

WWW.SCHEIDVINEYARDS.COM

VARIETALS

92% Merlot
8% Cabernet Sauvignon

VINEYARDS

69% San Lucas
25% Mesa del Rio
6% Hames Valley

HARVEST DATES

October 26 – November 11

HARVEST BRIX

Average of 25.3°

APPELLATION

Monterey

ALCOHOL

14.3%

PH

3.44

AGING

18 months in 42% American,
36% French, 22% Hungarian
small oak barrels

CASES PRODUCED

625

BOTTLING DATE

June 3, 2013

SUGGESTED RETAIL

\$24.00 / bottle

CARMEL TASTING ROOM

SAN CARLOS & 7th
CARMEL, CA 93923
831.656.WINE (9463)

GREENFIELD TASTING ROOM

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GREENFIELD, CA 93927
831.386.0316