



TASTING NOTES

2014 MERLOT

Bashing Merlot is oh so 2004. Here at Scheid, we have never wavered in our deep love of this alluring, classic Bordeaux variety. 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 2014 is a bold and full-bodied wine loaded with juicy flavors of blackberry and plum, and enhanced by notes of savory herbs and spicy oak that unfold into a long, plush finish.

VINEYARDS

The Merlot was sourced from two of our estate vineyards: San Lucas and Mesa del Rio. San Lucas Vineyard, comprising 80% of the blend, is located south of our Greenfield winery. Here, the days are warm and long, yet cool down quite dramatically when the sun goes down, recording a great day-to-night temperature differential. This brings out a lush black cherry fruitiness with a soft-on-the-palate feel. Mesa del Rio Vineyard is situated farther north in a cooler climate zone. 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.

VINTAGE

The 2014 growing season was our third perfect one in a row, with mild temperatures throughout the spring, a warm but not overly hot summer, and mild conditions that held until the last grape was picked. On the heels of the excellent 2012 and 2013 vintages, it exceeded our expectations in every way.

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 three times a day for two weeks. After settling the heavy solids, the juice was racked clean to barrels (a mix of 57% American and 43% Hungarian oak) and aged for 18 months. The bottled wine was laid down for an additional eight months prior to release. It is wonderful to drink now, yet also suitable for additional aging.

VARIETY

100% Merlot

VINEYARDS

80% San Lucas, 20% Mesa del Rio

APPELLATION

Monterey

HARVEST DATES

September 3- October 10, 2014

HARVEST BRIX

Average of 25.2°

ALCOHOL

14.7%

PH

3.37

TA

6.3 g/L

AGING

57% American Oak, 43% Hungarian Oak

BOTTLING DATE

May 24, 2016

CASES

222

PRICE

\$24

WWW.SCHEIDVINEYARDS.COM

CARMEL TASTING ROOM

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

GREENFIELD TASTING ROOM

1972 HOBSON AVENUE
GREENFIELD, CA 93927
831.386.0316