



S C H E I D

V I N E Y A R D S



TASTING NOTES

2015 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 2015 vintage is a full-bodied wine loaded with black fruit character and enhanced by delicious spice and vanilla notes. Bold flavors framed by rich oak unfold into a long, plush finish.

VINEYARD

The Merlot was sourced from two of our estate vineyards: San Lucas and Mesa del Rio. San Lucas Vineyard, comprising 70% of the blend, is located south of our Greenfield winery. 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 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 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

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 46% American and 54% 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.

VARIETIES

100% Merlot

VINEYARDS

70% San Lucas, 30% Mesa del Rio

APPELLATION

Monterey

HARVEST DATES

September 17- October 19, 2015

HARVEST BRIX

20.0 – 24.3°

ALCOHOL

13.5 %

PH

3.57

TA

5.9 g/L

AGING

46% American Oak, 54% Hungarian Oak

BOTTLING DATE

May 18, 2018

CASES

454

PRICE

\$28

WWW.SCHEIDVINEYARDS.COM

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