Odd Lot Red is the fun friend you want to take to any party. It’s approachable, versatile and fits in anywhere, from white tablecloths to picnics in the park. Our philosophy with Odd Lot is simple: make a delectable, lip-smacking red blend. Period. No rules that it has to be Bordeaux-based or Rhône-based or follow the formula that won us a slew of gold medals and accolades on the last vintage. Naw, rules are for sissies. We set out to craft the yummest red blend from the tools of the vintage – every lot available is up for grabs. And then it’s creation time, with beakers and pipettes and no shortage of opinions as to what will enhance our Odd Lot and add that certain je ne sais quoi to really bring it home. The 2012 vintage opens with aromas of blackberry and black currant, complemented by hints of chocolate, vanilla and tobacco. The palate is soft, silky and balanced and the finish is long and smooooooth.

VINEYARDS
Nine varietals from 11 blocks on 5 estate vineyards is quite the mélange of grapes. About 90% of the 2012 Odd Lot blend came from our estate San Lucas and Hames Valley Vineyards, where ideal conditions exist for growing intense, flavor-packed reds. The long, warm days allow concentrated fruit flavors to develop, while the dramatic nighttime cooling preserves the balance of the fruit and maintains acidity. The 2012 growing season was picture-perfect. The spring months were temperate and uneventful, with no significant frost threats and ideal temperatures. Cool nights and overcast mornings followed by breezy afternoons made the summer months perfect for even ripening and good flavor development. Excellent harvest-time conditions allowed us to let the grapes hang until optimal ripeness was achieved.

WINEMAKING
Each component of Odd Lot Red is handled separately and has its own specific winemaking protocol. All grapes were destemmed, crushed, and fermented in small lots in open top fermenters and aged in oak barrels for 18 months before bottling. The white grapes were aged in stainless steel to retain the fruit esters and allow the bright fruit to shine. People are usually mildly stunned to see that we’ve blended in a small percentage of white wine into this red blend. The addition of fruity, aromatic whites accentuates the fresh fruit component, elevating and bringing a brightness to the blend. Integrating these 9 varietals deviates from the ordinary, usual and expected, which just happens to be the reason it’s called “Odd Lot”!

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TASTING NOTES
2012 ODD LOT RED

VARIETALS
19% Syrah, 19% Tannat, 19% Petite Sirah, 19% Tempranillo, 10% Sangiovese, 6% Cinsault, 5% Chardonnay, 2% Muscat Canelli, 1% Merlot

VINEYARDS
San Lucas, Hames Valley, Mesa del Rio, Riverview, Scheid-Arroyo Seco

HARVEST DATES
Throughout October

HARVEST BRIX
Average of 24.3°

APPELLATION
Monterey

ALCOHOL
13.6%

PH
3.65

AGING
18 months in oak, 25% new, comprised of American and French

CASES PRODUCED
415

BOTTLING DATE
May 21, 2014

SUGGESTED RETAIL
$24.00 / bottle