



#### VARIETIES

22% Syrah, 20% Petite Sirah, 14% Tinta  
Cão, 12% Merlot, 10% Sangiovese,  
8% Tannat, 6% Chardonnay, 4% Muscat,  
2% Touriga Nacional, 2% Tempranillo

#### VINEYARDS

45% Hames Valley, 35% Mesa del Rio,  
14% San Lucas, 6% Riverview

#### APPELLATION

Monterey

#### HARVEST BRIX

Average of 23.5°

#### ALCOHOL

14.7%

#### PH

3.63

#### TA

6.1 g/L

#### AGING

26% French Oak, 30% American Oak,  
22% European Oak, 22% Stainless Steel

#### BOTTLING DATE

July 7, 2015

#### CASES

431

#### PRICE

\$24

## TASTING NOTES

### 2013 ODD LOT RED

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 yummiest red blend from the tools of the vintage—every lot available is up for grabs! Winemakers and interns gather 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 2013 vintage opens with aromas of blackberry, cassis, and ripe plum framed by notes of chocolate and spice. The palate is soft, silky and balanced and the finish is long and smoooooooooth.

## VINEYARDS

Ten varieties from eleven blocks on four estate vineyards is quite the mélange of grapes. About 60% of the 2013 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. About 35% of the blend was sourced from our estate Mesa del Rio Vineyard. Mesa del Rio has all of the components of a prime vinifera locale: morning fog, cool winds and a longer-than-average growing season that translates into intense fruit flavors and excellent varietal character.

## VINTAGE

The 2013 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 ideal 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 handpicked into half-ton bins. The red grapes were destemmed, crushed, and fermented in small lots in open top fermenters and aged in oak barrels for 18 months before blending and bottling. The white grapes were aged in stainless steel tanks to allow the full, bright fruit to shine. People are usually mildly stunned to see that we've blended about 10% whites into this red blend. The addition of aromatic whites accentuates the fresh fruit component, elevating and bringing a brightness to the final wine. Integrating these 10 varieties deviates from the ordinary, usual and expected, which just happens to be the reason it's called "Odd Lot"!

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