



VARIETIES

20% Petite Sirah, 18% Sangiovese, 17% Syrah, 15% Tannat, 11% Tempranillo, 10% Merlot, 5% Muscat Canelli, 2% Touriga Nacional, 2% Tinta Cão

VINEYARDS

42% Hames Valley, 40% San Lucas, 9% Mesa del Rio, 9% Scheid

APPELLATION

Monterey

HARVEST DATES

Various

HARVEST BRIX

25.4°

ALCOHOL

14.3%

PH

3.64

TA

5.6 g/L

AGING

55% American oak, 30% Hungarian oak, 5% French oak, 10% Stainless steel

BOTTLING DATE

CASES

459

PRICE

\$24

TASTING NOTES

2014 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 really bring it home. The 2014 vintage is packed with flavors of blackberry, raspberry and ripe plum framed by notes of chocolate and spice. The palate is soft, silky and oh-so smooth.

VINEYARDS

Nine varieties from eleven blocks on four estate vineyards is quite the blend of grapes. About 80% of the 2014 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.

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

Each component of Odd Lot Red is handled separately and has its own specific winemaking protocol. The red grapes were 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 allow the full, 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- less than 10%. The addition of fruity, aromatic whites accentuates the fresh fruit component, elevating and bringing a brightness to the blend. Integrating these nine varietals deviates from the ordinary, usual and expected, which just happens to be the reason it's called "Odd Lot"!

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CARMEL TASTING ROOM

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

GREENFIELD TASTING ROOM

1972 HOBSON AVENUE
GREENFIELD, CA 93927
831.386.0316