

**VARIETIES**

35% Tannat, 24% Petite Sirah,
11% Tempranillo, 11% Sangiovese,
8% Muscat Canelli, 7% Tinta Cao,
4% Touriga Nacional

VINEYARDS

70% Hames Valley, 30% San Lucas

APPELLATION

Monterey

HARVEST DATES

September 18- October 20, 2015

HARVEST BRIX

Average of 24.4°

ALCOHOL

14.5%

PH

3.70

TA

5.6 g/L

AGING

38% Hungarian, 24% French,
15% American oak

BOTTLING DATE

September 1, 2017

CASES

298

PRICE

\$24

TASTING NOTES**2015 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 2015 vintage is packed with flavors of blackberry, black currant and ripe plum framed by notes of mocha and spice. The palate is soft, silky and oh-so smooth.

VINEYARDS

Seven varieties from eleven blocks on two estate vineyards is quite the blend of grapes. The total blend for our 2015 Odd Lot came from our estate Hames Valley and San Lucas 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 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 is 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 challenging growing season is exceptional quality: color density is elevated and flavors are intense.

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"!

WWW.SCHEIDVINEYARDS.COM

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