



SCHEID

VINEYARDS



TASTING NOTES

2007 PETIT VERDOT RESERVE

Hey wait, I didn't know you guys had vineyards in Napa! Well, the fact of the matter is, we don't. But we have the next best thing ... a very good friend with a vineyard in the esteemed Rutherford district of Napa Valley. A very good friend. And this VGF parted with a few tons of precious gems from his renowned Melrose Vineyard. This Petit Verdot has been the stuff of legends ever since. In our winemaking team tasting notes, the unanimous consensus was, "stunningly delicious!" As full-bodied and richly purple-colored now as it was in its youth, it is an intense and concentrated wine with abundant black fruit, a hint of violet, and a spicy edge. This distinctive wine has a strong yet supple tannin structure and elegant texture. It's absolutely outstanding now with mind-blowing ageability, still!

VINEYARD

Wine in its highest form conveys a sense of place. The over-used wine expression is the French term terroir, which literally translates as "soil". But it doesn't really mean soil in the transfer-from-plastic-bag-to-flower-pot sense of the word. Rather, terroir is the unique situation of a specific place that results in special characteristics in the wine. Such as, our 2007 Petit Verdot Reserve has Rutherford written all over it. The Rutherford AVA is six square miles and it's a singular place that can produce great wines with strong tannin structures and intense, robust fruit. The 2007 growing year was a long one and it provided us with ripe, physiologically-perfect grapes with remarkable concentration.

WINEMAKING

Upon arrival at the winery, the grapes were destemmed, crushed, and fermented in small, open-top fermenters. During fermentation, we gently punched down the cap several times per day and held the juice on the skins for two to three weeks before pressing. We then gently pressed the wine, settled the heavy solids, and racked it clean to barrels for secondary fermentation and storage. The wine was aged for 28 months in 54% new oak with a blend of 35% French, 42% American and 23% Eastern European to harmonize the texture of the wine and provide balance. The wine was bottled unfinned and unfiltered to preserve the tannin structure and aromatics.

VARIETIES

98% Petit Verdot, 2% Cabernet Sauvignon

VINEYARD

100% Melrose Vineyard

APPELLATION

Napa Valley

HARVEST DATE

October 5, 2007

HARVEST BRIX

26.0°

ALCOHOL

14.1%

PH

3.70

TA

6.7 g/L

AGING

28 months in 35% French, 42% American, 23% European oak barrels

BOTTLING DATE

August 3, 2009

CASES

210

PRICE

\$65

WWW.SCHEIDVINEYARDS.COM

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