



S C H E I D

V I N E Y A R D S



TASTING NOTES

2007 50/50

If love and marriage go together like a horse and carriage, then Syrah and Cab go together like drawn butter and king crab. Quite simply, they've got off-the-charts chemistry. Syrah, ah, so supple and fruit-forward with just the right amount of sassiness. Cabernet Sauvignon, oh, so rich, polished and powerful. Put 'em together in a bottle and watch-out ... you've got magic! With loads of berry fruit accented with dark chocolate and oak characteristics of vanilla and baking spices, this is a delicious example of elegance and power in one glass. This full-bodied wine is ready to drink now, but has a tannin structure that will allow itself a long aging period.

VINEYARDS

A quartet of vineyards came together to produce our harmonious 2007 50/50 blend. Hames Valley is characterized by a high day-to-night temperature differential, with a variation of up to 50° quite common. The long, warm days are a must for top-notch Cabernet Sauvignon, while the dramatic nighttime cooling helps to preserve the balance of the fruit and maintain acidity. Mesa del Rio and Scheid are both in a cool climate zone and are Syrah heaven, producing a wine with a subtle spiciness and real depth and concentration. San Lucas is in the middle, with days that are warmer than Mesa del Rio and Scheid and cooler than Hames Valley. Syrah from San Lucas is lively and bursting with ripe, fleshy fruit. The 2007 growing season produced a lighter-than-average crop, resulting in a ramped up intensity for our red varieties.

WINEMAKING

Using select yeast, the reds were fermented in small lots in open-top fermenters. The firm cap of skins and seeds that bubble up and form on the surface during red fermentation were "punched down" three times per day for about two weeks. The must was drained and then pressed to stainless steel tanks. After settling the heavy solids, the juice was racked clean to a combination of 40% French, 33% American, and 27% Hungarian small oak barrels for secondary fermentation and aging. The barrel lots were tasted monthly until 7 barrels of Syrah and 7 barrels of Cabernet Sauvignon were selected for inclusion in the final blend. The 2007 vintage keeps proving itself a winner and our 2007 50/50 is no exception.

VARIETIES

50% Cabernet Sauvignon, 50% Syrah

VINEYARDS

48% Hames Valley, 22% Mesa del Rio
21% San Lucas, 9% Scheid

APPELLATION

Monterey

HARVEST DATES

October 2 – October 11, 2007

HARVEST BRIX

24.5° - 26.4°

ALCOHOL

14.5%

PH

3.68

AGING

100% oak, 20 months

BOTTLING DATE

July 31, 2009

CASES

335

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