



SCHEID

VINEYARDS



TASTING NOTES

2015 CLOSING BELL

Closing Bell is a “Vintage Port” wine which we can’t call Vintage Port because of a European Union trade rule which bans the word “port” unless the wine is made in Portugal. Thus, we were tasked with coming up with what the industry calls a “fanciful name” for our Port-that-cannot-be-called-a-Port. We stewed for quite a while until one evening, over a few (or maybe it was many) glasses of wine, we hit upon the name Closing Bell. You see, Al Scheid, founder of Scheid Vineyards, began his career on Wall Street as an investment banker with E.F. Hutton & Co. (if you’re over 40, you’ll remember “when E.F. Hutton talks, people listen”). A “closing bell” rings on the floor of the New York Stock Exchange each day to signify the end of the stock trading session and a port-style wine is typically served at the end of the meal. Our 2015 Closing Bell is a luscious dessert wine with flavors of blackberries, plum and cassis with an accent of cocoa powder. The sweetness and alcohol are well-balanced and the dark black fruit finishes long on the palate. It is a perfect ending to a delicious meal.

VINEYARD

Closing Bell is a blend of two traditional grapes of Portugal, Tinto Cão and Touriga, and the traditional grape of Spain, Tempranillo. Tinto Cão is a high quality port variety which brings nuanced aromas and finesse to the blend. [Cool fact: Tinto Cão means ‘red dog’.] Touriga possesses an out-sized personality of intense black raspberry and black cherry, which benefits from a bit of softening through blending. Tempranillo is a highly regarded variety that keeps its color well and is ideal for blending. All three of these grapes hail from our southernmost estate, Hames Valley Vineyard, where the extreme temperature differential between day and night brings out the depth and intensity of these varietals.

VINTAGE

The 2015 growing season delivered a stellar vintage in terms of quality although yields were down in almost all of our vineyards. 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

The grapes were destemmed and crushed into small fermentation bins. To craft Port, the must is drained and pressed to stainless steel tanks midway into fermentation. From there, the press juice is fortified with high proof spirit to arrest fermentation at a 2-to-1 ratio of alcohol to residual sugar. This process increases the alcohol content while halting the fermentation process by killing the yeast cells that fuel it. The wine was then moved into small, neutral (4-year old) oak barrels, comprised of American and Hungarian oak. After 20 months of aging, the wine was hand-bottled. Although delicious to be served now, Closing Bell will continue to develop with additional bottle aging.

VARIETY

27% Touriga Nacional, 35% Tinto Cão,
38% Tempranillo

VINEYARD

Hames Valley

APPELLATION

Monterey

HARVEST DATE

Sept. 22 – Oct. 20, 2015

HARVEST BRIX

22.3° – 27.7°

ALCOHOL

17.8%

PH

3.88

TA

4.9 g/L

AGING

20 months in 60% American and
40% neutral oak barrels

BOTTLING DATE

August 15, 2017

CASES

125

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