

**VARIETAL**

96% Sangiovese
4% Grenache

VINEYARD

San Lucas Vineyard

HARVEST DATE

October 2

HARVEST BRIX

25.0°

APPELLATION

Monterey

ALCOHOL

14.5%

PH

3.52

AGING

100% barrel-aged for 19 months, combination of 57% European, 33% American, 10% French oak

CASES PRODUCED

126

BOTTLING DATE

July 6, 2015

SUGGESTED RETAIL

\$28.00 / bottle

TASTING NOTES**2013 SANGIOVESE**

Sangiovese is to Chianti as Cabernet Sauvignon is to Bordeaux; that is to say, it is *molto importante*. The Latin origin of this varietal name, Sanguis Jovis, literally means “blood of Jove”. Jove is a euphemism for Jupiter, who was the supreme deity of the ancient Romans, god of sky and thunder. So when you lift a glass of Sangiovese, you could say, “By Jove, I bloody well love this wine!” as a charming toast to history. Anyhoo, enough about mythology, on to the wine. Our 2013 Sangiovese is a richly fruity, medium-bodied wine with aromas of luscious red cherries complemented by anise and cinnamon notes. It is quite food-friendly and pairs especially well with savory Italian dishes, such as pasta with tomato sauce, risotto and pizza. *Salute!*

VINEYARD

Our 1.48-acre block of Sangiovese is grown on our San Lucas Vineyard, where the warm days followed by cool winds in the late afternoon present excellent climatic conditions for growing top quality fruit. Sangiovese loves a warm, dry climate and is a real sunshine-loving variety. The fruit is late-ripening and requires patience and more than a small amount of luck in order to harvest it at optimal physiological maturity. The 2013 growing season was about as perfect as a winemaker could wish – mild temperatures throughout the spring, a warm but not overly hot summer, and sunny conditions that held until the last grape was picked. On the heels of an excellent 2012 vintage, it exceeded our expectations in every way.

WINEMAKING

The grapes were fermented in small open-top fermenters and punched down 3 times per day to gently increase extraction of color and phenolic compounds. The must was drained, pressed to stainless steel tanks and, after settling the heavy solids, the juice was racked clean to barrels for secondary fermentation and storage. The barrels were comprised of 57% European oak, 33% American oak, and 10% French oak, of which half were neutral so as not to overwhelm the delicate nuances. We only bottle our Sangiovese in certain vintage years – the wine must exhibit the high quality we require to bottle under the ‘Scheid Vineyards’ name. When our team tasted the wine to determine suitability, it was roundly agreed that the 2013 vintage was a terrific follow-up to the 2012 vintage and one of the best Sangiovese we have produced. We are happy to release this limited bottling of 126 cases.

WWW.SCHEIDVINEYARDS.COM

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GREENFIELD TASTING ROOM

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