



VARIETY
100% Sangiovese

VINEYARD
San Lucas Vineyard

APPELLATION
Monterey

HARVEST DATE
September 18, 2015

HARVEST BRIX
24.2°

ALCOHOL
14.5%

PH
3.75

TA
6.2 g/L

AGING
22 months in 50% American, 33% Hungarian and 17% French oak

BOTTLING DATE
September 1, 2017

CASES
100

PRICE
\$30

TASTING NOTES

2015 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 2015 Sangiovese is a richly fruity, medium-bodied wine with aromas of luscious red raspberries 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.

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 was 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 lower yield is the exceptional quality, with vivid, intense flavors.

WINEMAKING

The grapes were fermented in small open-top fermenters and punched down twice daily 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 50% American, 33% Hungarian and 17% 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 2015 vintage was a terrific follow-up to the 2013 vintage and one of the best Sangiovese we have produced. We are happy to release this limited bottling of 100 cases.

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