

**VARIETIES:**

50% Cabernet Sauvignon
50% Syrah

VINEYARDS:

Mesa del Rio
San Lucas
Scheid – Arroyo Seco

APPELLATION:

Monterey

HARVEST DATES:

Sep 27-Oct 21, 2019

ALCOHOL: 14.8%

PH: 3.76

TA: 6.0 g/L

AGING:

50% French oak
45% American oak
5% Hungarian oak, 18 months

BOTTLING DATE: July 21, 2021

CASES PRODUCED: 409



SCHEID
VINEYARDS

2019 ESTATE 50/50

TASTING NOTES

In Asian philosophy, yin yang is the concept of complementary opposites that interact within a greater whole as part of a dynamic system. Not to get too Zen on you, but it does bring to mind the 50/50 partnership of our Cabernet Sauvignon and Syrah. Cabernet Sauvignon: rich, polished and powerful. Syrah: supple, fruit-forward and a little sassy. Quite different characteristics with these two but blend them in an equal partnership and you discover their complementary nature and off-the-charts chemistry. Our 2019 50/50 possesses the structure and dark fruit flavors of Cabernet Sauvignon and the softness and punched up fruit of Syrah. Aromas of blackberry, black cherry, elderberry and ripe plum are accented by sweet notes of mocha and vanilla with underlying earthy hints of tarragon and leather. Juicy black fruit, structured tannins and a lingering sweet oak finish will convince you that soul mates really do exist.

VINEYARDS

Our 2019 50/50 blend is comprised of grapes from a combination of our Monterey County vineyards. Syrah is a variety that expresses itself beautifully in cool climate sites and our Mesa del Rio and Scheid estate vineyards produce a wine with subtle spiciness, intensity and concentration. San Lucas is a primo spot for growing intense red varietals, including Cabernet and Syrah, that thrive in the warmer growing conditions that exist in the southern part of the Monterey AVA. Here, the long, warm days and cool, breezy evenings produce lively reds that burst with ripe, fleshy fruit.

VINTAGE

The 2019 growing season in Monterey County typified the long term average: predictable precipitation followed by consistent growing conditions, moderated by heat spikes. Our vineyards received a whopping 20 inches of rainfall throughout the season, with rain events occurring well into bud break and bloom time. This impacted fruit set and decreased yields. Harvest began in early September and the weather was thankfully dry, with moderate, favorable temperatures. Overall temperate conditions during ripening combined with restrained yields produced fruit of incredible depth. The year also marked an end to the drought that California had been experiencing since 2013.

WINEMAKING

Using select yeast, the grapes were fermented in small one and a half ton lots in open-top fermenters. The firm cap of skins and seeds that bubbles up and forms on the surface during red fermentation was punched down three times per day for about two weeks to increase color and tannin extraction. 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 French, American and Hungarian small oak barrels for secondary fermentation and aging. After 18 months, the wine was bottled unfiltered to maintain the aromatic profile and tannin structure of the blend.

WINERY & TASTING ROOM

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