



VARIETIES:
100% Dolcetto

VINEYARD:
Riverview

APPELLATION:
Monterey

HARVEST DATE:
Oct 4, 2019

ALCOHOL: 14.5%

PH: 3.5

TA: 5.9 g/L

AGING:
87% Hungarian oak,
13% American oak, 18 months

BOTTLING DATE: July 14, 2020

CASES PRODUCED: 152



SCHEID
VINEYARDS

2019 ESTATE DOLCETTO

TASTING NOTES

Dolcetto hails from the famed Italian region of Piedmont, where the Nebbiolo grape gets all the attention. The name means “little sweet one,” a translation that doesn’t refer to the sugar content, but rather is an endearing moniker for this much loved yet lesser-known variety. It’s a joyful red that is fresh and generous, the kind of wine that demands to be shared with friends. We grow just a half-acre of this intriguing varietal on our northernmost vineyard, planted because we have a love for the underdog grapes of the world. Our 2019 vintage stands out for its pure fruit and firm structure. Loads of raspberry, strawberry, elderberry and plum are accompanied by hints of mocha, vanilla and violet, providing a yum factor on the palate that is concentrated yet elegant.

VINEYARD

The moderate climate and coastal fog that define our estate Riverview Vineyard provide a favorable locale for what is one of northern Italy’s often overlooked varietals. Located two miles southeast of Soledad and adjacent to the Pinnacles National Park, it is nestled on a bench overlooking the Salinas River—a location that receives excellent air flow and maximizes available sunlight. Our half-acre of Dolcetto lies within a block of rows that is fondly called "Marta's Vineyard," named after our winemaker Marta Kraftzcek who advocated for this lesser known varietal.

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.

WINEMAKING

The grapes were handpicked, destemmed and crushed into small fermentation bins. During fermentation, we gently punched down the cap three times per day and held the juice on the skins for two weeks before pressing. At dryness the must was drained and then pressed to stainless steel tanks. After settling the heavy solids, the juice was racked clean to small oak barrels for secondary fermentation and aged for 18 months before bottling unfiltered to preserve the structure and tannins.

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