



VARIETY:
100% Petite Sirah

VINEYARD:
Hames Valley

APPELLATION:
Hames Valley, Monterey

HARVEST DATE:
Oct 3, 2019

ALCOHOL: 14.9%

PH: 3.76

TA: 5.4 g/L

AGING:
38% French oak
38% Hungarian oak
24% American oak
15% new, 18 months

BOTTLING DATE: Jul 26, 2021

CASES PRODUCED: 288



SCHEID
VINEYARDS

2019 ESTATE PETITE SIRAH

TASTING NOTES

There is nothing petite about Petite Sirah. Rather it earned its name from the small size of the berries, which creates a high skin-to-pulp ratio that gives this wine its dark, inky pigmentation and high tannin levels. This workhorse variety produces some of the most powerful reds on earth and can dance along the edge of muscular versus elegant in a way like no other varietal. The trick when making P.S. is to highlight the fruit and tame the tannins. Our 2019 is ultra-ripe, full-bodied and opaque in color, as it should be. The nose is ripe and bold with aromas of blackberry, plum and black cherry, and hints of baking spice and floral notes. The palate is full-bodied with structured tannins, integrated juicy black fruit and a lingering sweet oak finish.

VINEYARD

The fruit for our 2019 Petite Sirah was grown on our sustainably farmed Hames Valley Vineyard in the Hames Valley AVA. Located at the southern end of the Salinas Valley, this lesser-known appellation is flanked by the Santa Lucia Range to the west and the rugged Gabilans to the east. Sheltered from the afternoon winds, Hames Valley possesses some of the largest diurnal temperature swings in Monterey County, with a 50° day-to-night fluctuation quite common. The combination of warm days, crisp nights and an incredibly long growing season make this an ideal locale for big, tannic reds.

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 for our 2019 Petite Sirah were hand harvested and then destemmed into small, one and a half-ton fermenter bins. During fermentation, we gently punched down the cap two times per day to extract color, tannins and flavor from the grape solids. The wine was then racked clean to a mix of small oak barrels for secondary fermentation and aged for 18 months.

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