



VARIETY:
100% Cabernet Sauvignon

VINEYARD:
Kurt's Vineyard

APPELLATION:
San Lucas, Monterey

HARVEST DATES:
Oct 1 – Nov 19, 2019

ALCOHOL: 14.8%

PH: 3.65

TA: 6.5 g/L

AGING:
80% French oak
20% Hungarian oak
60% new, 18 months

BOTTLING DATE: Jul 22, 2021

CASES PRODUCED: 111



S C H E I D
V I N E Y A R D S

2019 RESERVE CABERNET SAUVIGNON, KURT'S VINEYARD

TASTING NOTES

Due to its cool climate and the ocean influence, Monterey County is best known for its Pinot Noirs and Chardonnays. Yet in the southern part of the county lies the San Lucas appellation, a gorgeous locale with rolling topography, complex soils and weather that is warm enough to ripen all of the red Bordeaux varieties. Killer Cab from Monterey County? Our 2019 Kurt's Vineyard Cabernet Sauvignon is Exhibit A. Dark and concentrated, it opens with aromas of blackberry, elderberry and plum and notes of black tea, tarragon, tobacco and mocha. The full-bodied palate delivers rich black fruit flavors followed by soft, integrated tannins and a plush, lingering finish.

VINEYARD

Kurt Gollnick, our long-time and recently retired COO of over 30 years, has been farming vineyards since 1981. Kurt's Vineyard, a 10-acre plot in the rolling hillsides of the San Lucas AVA, is the culmination of his many years of knowledge and experience. He chose the site for its potential to grow his favorite variety and the grape best suited to the *terroir*: Cabernet Sauvignon. This high-density planting is farmed by hand, one cluster at a time, and features eight distinct clones of Cabernet. The result is a wine of exceptional character and complexity.

VINTAGE

The 2019 growing season in the Monterey AVA 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

Kurt's Vineyard features eight different clones of Cabernet Sauvignon planted in a high-density pattern to enhance quality and complexity. Each clone was handpicked, destemmed and crushed into small open fermentation bins. The cap was punched down three times per day at the height of fermentation to gently increase extraction of color and phenolic compounds. The juice was racked clean to barrels for secondary malolactic fermentation and aging. After 18 months of barrel aging, each lot was tasted and evaluated for inclusion in the final blend. The wine was bottled unfiltered to preserve the pure aromatics and lush texture.

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