



VARIETY:
100% Sangiovese

VINEYARD:
San Lucas

APPELLATION:
Monterey

HARVEST DATE: Sep 25, 2019

ALCOHOL: 14.5%

PH: 3.64

TA: 5.6 g/L

AGING:
70% French oak,
30% Hungarian oak
18 months

BOTTLING DATE: Apr 22, 2021

CASES PRODUCED: 215



SCHEID
VINEYARDS

2019 ESTATE SANGIOVESE

TASTING NOTES

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 2019 Sangiovese is a rich, medium-bodied wine with soft and balanced acidity. This vintage boasts aromas of luscious red raspberry, black currant and sour cherry complemented by hints of fig, vanilla and caramel with a lingering red fruit finish. 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 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 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. 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 2019 vintage was terrific and deserving of being bottled. We are happy to release this limited bottling of 215 cases.

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