

**VARIETIES:**

24.5% Zinfandel, 16.3% Cabernet Sauvignon, 11.5% Tannat, 11.5% Petite Sirah, 8.3% Pinot Noir, 5.4% Touriga Nacional, 5.4% Tinto Cao, and 17.1% comprised of 6 other varieties, for a total of 13

**APPELLATION:**

Monterey

**HARVEST DATE:**

Sept 14- Oct 31, 2020

**ALCOHOL:** 14.8%**PH:** 3.65**TA:** 6.2 g/L**AGING:**

51% American oak  
22% French oak  
18% Hungarian oak  
11% new, 14 months

**BOTTLING DATE:** Apr 11, 2022**CASES PRODUCED:** 430

SCHEID  
VINEYARDS

## 2020 ODD LOT RED

**TASTING NOTES**

Odd Lot Red is the fun friend you want to take to any party. It's approachable, versatile and fits in anywhere, from white tablecloths to picnics in the park. Our philosophy with Odd Lot is simple: make a luscious, lip-smacking red blend. Period. No rules that it has to be Bordeaux-based or Rhône-based or follow the formula that won us a slew of gold medals and accolades on the last vintage. Naw, rules are for dilettantes. We set out to craft the yummiest red blend from the tools of the vintage – every lot available is up for grabs! Winemakers and interns gather with beakers and pipettes and no shortage of opinions as to what will enhance our Odd Lot and really bring it home. The 2020 vintage is packed with aromas of elderberry, plum and black cherry with notes of vanilla and mocha. The medium-bodied palate unfolds with soft tannins that make it eminently drinkable and a gorgeous black fruit finish that makes it entirely delectable.

**VINEYARDS**

Using 13 varieties(!) is quite the blend of grapes for a single wine. The majority of the grapes for our 2020 Odd Lot came from our estate Hames Valley and San Lucas Vineyards, where ideal conditions exist for growing intense, flavor-packed reds. The long, warm days allow concentrated fruit flavors to develop, while the dramatic nighttime cooling preserves the balance of the fruit and maintains acidity.

**VINTAGE**

The 2020 growing season unfolded with a gentle winter followed by spring rains and moderate temperatures. Lovely 85°F days and cool 55°F evenings allowed for even ripening of the grapes. Warmer late season temperatures had our grapes ready to pick slightly earlier than normal, with our first grapes being harvested in mid-August. This proved to be a blessing because in late August, electrical storms sparked numerous fires that burned throughout Monterey County. Fortunately, fruit from our vineyards closest to the fires had already been picked and the strong winds off Monterey Bay helped to disperse the smoke and keep it from settling over our vineyards. In a year marked by challenge and change, we believe our 2020 vintage wines are a bright spot.

**WINEMAKING**

Each component of Odd Lot Red is handled separately and has its own specific winemaking protocol. The grapes were fermented in small lots in open-top fermenters and aged in oak barrels for 14 months before bottling. Integrating a total of 13 varietals deviates from the ordinary, usual and expected, which just happens to be the reason it's called "Odd Lot."

**WINERY & TASTING ROOM**

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