



SCHEID

VINEYARDS



VARIETY
100% Cabernet Sauvignon

VINEYARD
Kurt's Vineyard

APPELLATION
San Lucas, Monterey

HARVEST DATES
September 12-14, 2015

HARVEST BRIX
22.1 - 28.1°

ALCOHOL
14.8%

PH
3.63

TA
6.2 g/L

AGING
100% Hungarian Oak, 20 months

BOTTLING DATE
November 16, 2017

CASES
97

PRICE
\$72

TASTING NOTES

2015 CABERNET SAUVIGNON RESERVE | *Kurt's Vineyard*

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 2015 Kurt's Vineyard Cabernet Sauvignon is Exhibit A. Kurt Gollnick, our COO, chose a 10-acre plot to plant his favorite variety, a micro-site that is capable of growing world-class Cabernet Sauvignon. The wine is dark and concentrated with notes of black currants, ripe berries, dried herbs, mocha, leather and earth. The palate delivers opulent fruit flavors and a dash of new oak followed by smooth, integrated tannins.

VINEYARD

Kurt Gollnick, honorary Scheid family member for 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 2015 vintage will be remembered for low yields and exceptional quality. This was the fourth year of the California drought and one of the earliest harvests on record. A mild winter triggered an early bud break followed by a protracted bloom. Cool, cloudy weather in May affected berry set, ultimately leading to smaller grape clusters and reduced crop levels. The high skin-to-juice ratio of the fruit produced a deeply concentrated and beautifully balanced wine.

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 picking bins for fermentation. The cap was punched down three times per day at the height of fermentation to increase extraction of color and phenolic compounds. The juice was racked clean to barrels for secondary malolactic fermentation and aging. After 20 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.

WWW.SCHEIDVINEYARDS.COM

CARMEL TASTING ROOM
SAN CARLOS & 7th
CARMEL, CA 93923
831.656.WINE (9463)

GREENFIELD TASTING ROOM
1972 HOBSON AVENUE
GREENFIELD, CA 93927
831.386.0316