



SCHEID

VINEYARDS



TASTING NOTES

2015 TANNAT

We call Tannat one of our “spice rack” wines. It is a varietal that you add just a smidge of to bring added complexity, firm structure, and verve to a wine. Typically only every few vintages does it compel us to bottle it as a single variety. The decision as to whether to bottle the Tannat as a single varietal occurs at the final tasting session just prior to bottling season. On the heels of three excellent vintages, you can say we were stoked that the 2015 Tannat made the cut to warrant its own bottling again. It’s full-bodied yet approachable, with robust flavors of blackberry and plum, hints of smoky oak and spice, and a long, generous finish. We only grow about one acre of this esoteric varietal, hence our very small bottling of less than 200 cases. Get it while you can because if it’s half as popular as it is at our family gatherings, it’s going to go fast!

VINEYARD

The grapes for our Tannat are grown on a small, one-acre block on our estate Hames Valley Vineyard. Located in southern Monterey County, about 20 miles south of King City, Hames presents ideal conditions for growing intense, jammy wines like Petite Sirah and Petit Verdot. The climate is characterized by a high day-to-night temperature differential, with a variation of up to 50° quite common. Daytime highs are similar to the Paso Robles growing region but, as the sun goes down, temperatures drop significantly. The long, warm days allow the intense fruit flavors to develop, while the dramatic nighttime cooling preserves the balance of the fruit and maintains acidity.

VINTAGE

The 2015 growing season delivered another stellar vintage in terms of quality although yields were down in almost all of our vineyards. Despite a lighter crop from one of the earliest seasons on record and a fourth year of drought, quality was high across the board. A mild winter caused early bud break and was followed by protracted bloom and cool, cloudy weather in May—impacting berry set and contributing to smaller grape clusters and crop size. The silver lining to the lower yield was the exceptional quality, with vivid, intense flavors.

WINEMAKING

The grapes were handpicked into half-ton bins, destemmed and crushed into small fermentation bins. During fermentation, we gently punched down the cap three times per day and held the juice on the skins for two weeks before pressing. At dryness the must was drained and then pressed to stainless steel tanks. After settling the heavy solids, the juice was racked clean to small oak barrels for secondary fermentation and aged for 18 months before bottling unfiltered to preserve the structure and tannins.

VARIETY

100% Tannat

VINEYARD

Hames Valley

APPELLATION

Monterey

HARVEST DATE

October 2, 2015

HARVEST BRIX

26.5°

ALCOHOL

14.5%

PH

3.65

TA

5.7 g/L

AGING

51% French and 49% Hungarian oak,
22 months

BOTTLING DATE

September 1, 2017

CASES

147

PRICE

\$36

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