

**VARIETY**

100% Dolcetto

VINEYARD

Riverview Vineyard

APPELLATION

Monterey

HARVEST DATE

September 23, 2016

HARVEST BRIX

26.2°

ALCOHOL

14.5%

PH

3.48

TA

6.3 g/L

AGING

100% French Oak, 10 months

BOTTLING DATE

September 1, 2017

CASES

100

TASTING NOTES**2016 DOLCETTO**

With 11 estate vineyards spread along a 70-mile spread of the Salinas Valley, we are blessed to have varied microclimates, soil types and topographies from which to draw. This allows us to grow 39(!) different varietals at Scheid, each planted in the specific site where it will thrive and reach its fullest potential. For Dolcetto, it's at our northernmost vineyard where we grow just a half-acre of this intriguing varietal. Dolcetto hails from the famed Italian region of Piedmont and the name means "little sweet one," a translation that doesn't refer to the sugar content, but rather is an endearing moniker for this much loved yet lesser-known variety. Our 2016 vintage stands out for its pure fruit and firm structure. Loads of black cherry and plums with leather and earth tones provide the yum factor on a palate that is concentrated yet elegant.

VINEYARD

The moderate climate and coastal fog that define our estate Riverview Vineyard provide a favorable locale for what is one of northern Italy's premier varieties. Located two miles southeast of Soledad and adjacent to the Pinnacles National Park, it is nestled on a bench overlooking the Salinas River with a bench location that creates excellent air flow and maximizes available sunlight. Our half-acre of Dolcetto lies within a block of rows that is fondly called "Marta's Vineyard," named after our winemaker Marta Kraftzeck who advocated for this lesser known varietal.

VINTAGE

The 2016 growing season began with early budbreak initiated by warm spring temperatures. A relatively even growing season followed welcome winter rains that helped to alleviate the drought and refresh the soil, draining it of natural salts. Harvest was early as well, with a mostly average yield of exceptional quality fruit throughout Monterey County and the state. We celebrated our perfectly average yields following the very light crop of 2015. Even more so, we celebrated the excellent quality of 2016, as the fruit maintained beautiful flavor and balance.

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 ten months before bottling unfiltered to preserve the structure and tannins.

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