



SCHEID

VINEYARDS



VARIETIES

16% Petite Sirah, 16% Cabernet Sauvignon, 12% Syrah, 11% Petit Verdot, 7% Tempranillo, 7% Carignane, 7% Zinfandel, 7% Sangiovese, 6% Charbono, 5% Barbera, 3% Muscat, 2% Primitivo, 1% Grenache Blanc

VINEYARDS

65% San Lucas, 35% Hames Valley

APPELLATION

Monterey

HARVEST DATES

September 14 - November 1, 2016

HARVEST BRIX

Average of 24.8°

ALCOHOL

14.5%

PH

3.55

TA

6.0 g/L

AGING

20% French, 28% American, 7% Hungarian oak

BOTTLING DATE

April 24, 2018

CASES

300

PRICE

\$26

TASTING NOTES

2016 ODD LOT RED

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 delectable, 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 sissies. 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 2016 vintage is packed with flavors of black currants and sour cherries, with aromas of mocha and violets. The palate is soft, silky and oh-so smooth.

VINEYARDS

13 varieties from two estate vineyards is quite the blend of grapes. The total blend for our 2016 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 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

Each component of Odd Lot Red is handled separately and has its own specific winemaking protocol. The red grapes were fermented in small lots in open-top fermenters and aged in oak barrels for 18 months before bottling. The Grenache Blanc grapes were aged in stainless steel to allow the full, bright fruit to shine. The addition of this fruity, aromatic white accentuates the fresh fruit component, elevating and bringing a brightness to the blend. Integrating these 13 varietals deviates from the ordinary, usual and expected, which just happens to be the reason it's called "Odd Lot."

WWW.SCHEIDVINEYARDS.COM

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