



SCHEID

VINEYARDS



TASTING NOTES

2016 50/50

In Asian philosophy, yin yang is the concept of complementary opposites that interact within a greater whole as part of a dynamic system. Not to get too Zen on you, but it does call to mind the 50/50 partnership of our Cabernet Sauvignon and Syrah. Cabernet Sauvignon: rich, polished and powerful. Syrah: supple, fruit-forward and a little sassy. Quite different characteristics with these two but blend them in an equal marriage and you discover their complementary nature and off-the-charts chemistry. Our 2016 50/50 possesses the structure and dark fruit flavors of Cabernet Sauvignon and the softness and jammy fruit of Syrah. Aromas of blackberry preserves and ripe plum accented with notes of pepper and toasty spices will convince you that soul mates really do exist.

VINEYARDS

Our 2016 50/50 blend is comprised of grapes from two vineyards. Our San Lucas Vineyard, a primo spot in the southern part of the Monterey County AVA, is home to both Cabernet and Syrah. Here, the long, warm days and cool, breezy evenings produce lively reds that burst with ripe, fleshy fruit. For the 2016 vintage, all of the Cabernet and a portion of the Syrah are from our San Lucas estate. The balance of the Syrah is from Mesa del Rio, a cool climate site that is Syrah heaven, producing a wine with subtle spiciness, intensity and concentration. Two varietals and two vineyards that come together to produce one great wine.

VINTAGE

The 2016 growing season began with early bud break 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

Using select yeast, the grapes were fermented in small one and a half ton lots in open-top fermenters. The firm cap of skins and seeds that bubbles up and forms on the surface during red fermentation was punched down three times per day for about two weeks to increase color and tannin extraction. The must was drained and then pressed to stainless steel tanks. After settling the heavy solids, the juice was racked clean to a combination of French, American, and Hungarian small oak barrels for secondary fermentation and aging. After 17 months, the wine was bottled unfiltered to maintain the aromatic profile and tannin structure of the blend.

VARIETIES

50% Cabernet Sauvignon, 50% Syrah

VINEYARDS

67% San Lucas, 33% Mesa del Rio

APPELLATION

Monterey

HARVEST DATES

October 4 – 6, 2016

HARVEST BRIX

24.3°-26.2°

ALCOHOL

14.8%

PH

3.65

TA

5.8 g/L

AGING

38% French, 33% American and 29% Hungarian oak, 17 months

BOTTLING DATE

April 17, 2018

CASES

429

WWW.SCHEIDVINEYARDS.COM

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