



## TASTING NOTES

### 2016 MERLOT

Bashing Merlot is oh so 2004. Here at Scheid, we have never wavered in our deep love of this alluring, classic Bordeaux variety. The geographical spread of our estate vineyards gives us the ability to craft a luscious and complex Merlot that is unabashedly juicy. As equally comfortable with prime rib as it is with pizza, it is a wine that will stand-up to full-flavored fare but can also mellow out with more subtly-prepared dishes. Versatility is Merlot's middle name and it is quite often our go-to red on the dinner table. Our 2016 vintage is a full-bodied wine loaded with black fruit character and enhanced by delicious tarragon and vanilla notes. Bold flavors framed by smoky oak unfold into a long, plush finish.

## VINEYARD

The Merlot was sourced from two of our estate vineyards: San Lucas and Hacienda. San Lucas Vineyard is located south of our Greenfield winery. Here, the days are warmer and longer, yet cool down quite dramatically when the sun goes down, recording a greater day-to-night temperature differential. This brings out a lush blackberry fruitiness with a soft-on-the-palate feel. Hacienda Vineyard is situated farther north in a cooler climate zone. Cool-climate Merlot tends to have greater color extraction and more intense, concentrated flavors, with a spicy undercurrent. The resulting blend is a wonderfully balanced wine with abundant, full fruit, and a subtle spiciness and earthiness.

## 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

Upon arrival at the winery, the grapes were destemmed, crushed, and fermented in 1 ½ ton open top fermenters. Punch downs, where the firm cap of skins and seeds that bubble up and form on the surface during red fermentation are submerged, were conducted twice a day for two weeks. After settling the heavy solids, the juice was racked clean to barrels and aged for 18 months. The bottled wine was laid down for an additional 10 months prior to release. It is wonderful to drink now, yet also suitable for additional aging.

## VARIETIES

100% Merlot

## VINEYARDS

54% San Lucas, 46% Hacienda

## APPELLATION

Monterey

## HARVEST DATES

September 17 – October 19, 2016

## HARVEST BRIX

23.3° – 25.3°

## ALCOHOL

14.5%

## PH

3.48

## TA

6.2 g/L

## AGING

63% American, 32% French, and 5% Hungarian oak

## BOTTLING DATE

April 17, 2018

## CASES

472

## PRICE

\$28

[WWW.SCHEIDVINEYARDS.COM](http://WWW.SCHEIDVINEYARDS.COM)

## CARMEL TASTING ROOM

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## GREENFIELD TASTING ROOM

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