



SCHEID

VINEYARDS



TASTING NOTES

2016 TOURIGA NACIONAL

This single varietal bottling is an exciting exploration for Scheid. We have loved Touriga Nacional for years as an integral part of our Closing Bell but were intrigued by the possibilities of making a dry wine that would stand on its own. Touriga Nacional has the opulent dark fruit, firm tannins, and aging potential of Cabernet Sauvignon, but is just that much more fun to pronounce (Tor-ee-gah Nah-see-un-nall)! The indigenous Portuguese variety is also renowned as one of that country's finest grapes. A traditional component of the famed Douro Valley Port wines, it has been increasingly recognized as a superb dry table wine as well. The 2016 vintage has deep purple color loaded with rich black fruit and a touch of white pepper and vanilla, structured tannins and an extended finish. With only 135 cases available, this notoriously low-yielding variety produces beautiful, age-worthy wines with intense flavors and we hope you agree that sweet or dry, Touriga Nacional is a wine worth your exploration as well!

VINEYARDS

The majority of the grapes for our Touriga Nacional are grown on a small block on our estate Hames Valley Vineyard. Located in southern Monterey County, about 20 miles south of King City, Hames presents ideal conditions and rich soil for growing intense, jammy wines. The climate is characterized by a high day-to-night temperature differential, with a variation of up to 50° quite common. While daytime highs are similar to that of Portugal's Douro Valley, as the sun goes down on Hames Valley the 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 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 warm into small fermentation bins. During fermentation, the cap was gently punched down three times per day and the juice was held on the skins for two weeks before pressing. At dryness the must was 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 20 months before bottling unfiltered to preserve the structure and tannins.

VARIETIES

96% Touriga Nacional, 4% Tempranillo

VINEYARDS

96% Hames Valley, 4% San Lucas

APPELLATION

Monterey

HARVEST DATE

October 20, 2016

HARVEST BRIX

22.3°

ALCOHOL

13.3%

PH

3.57

TA

5.3 g/L

AGING

100% Hungarian oak, 20 months

BOTTLING DATE

June 27, 2018

CASES

135

WWW.SCHEIDVINEYARDS.COM

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