

**VARIETIES:**

50% Cabernet Sauvignon
50% Syrah

VINEYARDS:

Mesa del Rio Vineyard
Hames Valley Vineyard
San Lucas Vineyard

APPELLATION:

Monterey

ALCOHOL: 14.8%

PH: 3.82

TA: 5.9 g/L

AGING:

46% American oak
36% Hungarian oak
18% French oak, 16 months

BOTTLING DATE: May 19, 2019

CASES PRODUCED: 480



SCHEID
VINEYARDS

2017 ESTATE 50/50

TASTING NOTES

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 bring 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 2017 50/50 possesses the structure and dark fruit flavors of Cabernet Sauvignon and the softness and punched up 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 2017 50/50 blend is comprised of grapes from three vineyards. Our Mesa del Rio Vineyard is a cool climate site that is Syrah heaven, producing a wine with subtle spiciness, intensity and concentration. San Lucas Vineyard and Hames Valley Vineyard are both primo spots for growing intense red varietals, including Cabernet and Syrah, that thrive in the warmer growing conditions that exist in the southern part of the Monterey County AVA. Here, the long, warm days and cool, breezy evenings produce lively reds that burst with ripe, fleshy fruit.

VINTAGE

2017 was a more typical, temperate growing season than recent years, resulting in healthy vines. Winter rains led into mild spring weather that brought a good bloom period. Warm temperatures in late July helped the grapes reach full ripeness. Record-breaking heat followed in early September, causing brix levels to jump and speeding up the harvest, but the weather soon cooled and harvest slowed to a more normal rate. Yields were light to average, with fruit showing high quality and intense color.

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 American, Hungarian and French small oak barrels for secondary fermentation and aging. After 16 months, the wine was bottled unfiltered to maintain the aromatic profile and tannin structure of the blend.

WINERY & TASTING ROOM

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