



VARIETY
100% Sangiovese

VINEYARD
San Lucas Vineyard

APPELLATION
Monterey

HARVEST DATES
September 29- October 1, 2016

HARVEST BRIX
26.0- 28.0°

ALCOHOL
14.5%

PH
3.42

TA
5.8 g/L

AGING
12 months in 64% French and 36% Hungarian oak

BOTTLING DATE
April 18, 2018

CASES
134

PRICE
\$30

TASTING NOTES

2016 SANGIOVESE

Sangiovese is to Chianti as Cabernet Sauvignon is to Bordeaux; that is to say, it is *molto importante*. The Latin origin of this varietal name, Sanguis Jovis, literally means “blood of Jove.” Jove is a euphemism for Jupiter, who was the supreme deity of the ancient Romans, god of sky and thunder. So, when you lift a glass of Sangiovese, you could say, “By Jove, I bloody well love this wine!” as a charming toast to history. Anyhoo, enough about mythology, on to the wine. Our 2016 Sangiovese is a richly fruity, medium-bodied wine with aromas of luscious red raspberries complemented by anise and cinnamon notes. It is quite food-friendly and pairs especially well with savory Italian dishes, such as pasta with tomato sauce, risotto and pizza. Salute!

VINEYARD

Our 1.48-acre block of Sangiovese is grown on our San Lucas Vineyard, where the warm days followed by cool winds in the late afternoon present excellent climatic conditions for growing top quality fruit. Sangiovese loves a warm, dry climate and is a real sunshine-loving variety. The fruit is late-ripening and requires patience and more than a small amount of luck in order to harvest it at optimal physiological maturity.

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 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 fermented in small open-top fermenters and punched down twice daily to gently increase extraction of color and phenolic compounds. The must was drained, pressed to stainless steel tanks and, after settling the heavy solids, the juice was racked clean to barrels, 64% French and 36% Hungarian oak, for secondary fermentation and storage. We only bottle our Sangiovese in certain vintage years when the wine must exhibit the high quality we require to bottle under the ‘Scheid Vineyards’ name. When our team tasted the wine to determine suitability, it was roundly agreed that the 2016 vintage was a terrific follow-up to the 2015 vintage and one of the best Sangiovese’s we have produced. We are happy to release this limited bottling of 134 cases.

WWW.SCHEIDVINEYARDS.COM

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