

**VARIETY**

100% Tannat

VINEYARD

100% Hames Valley

APPELLATION

Monterey

HARVEST DATE

September 12, 2013

HARVEST BRIX

26.8°

ALCOHOL

14.5%

PH

3.67

TA

5.3 g/L

AGING

51% American Oak, 49% Hungarian Oak

BOTTLING DATE

July 6, 2015

CASES

199

PRICE

\$36

TASTING NOTES**2013 TANNAT**

We call Tannat one of our “spice rack” wines. It is a varietal that you add just a smidge of to bring added complexity, firm structure, and verve to a wine. Only every few vintages does it compel us to bottle it as a single variety. The decision as to whether to bottle the Tannat as a single varietal occurs at the final tasting session just prior to bottling season. On the heels of our excellent 2012 vintage, you can say we were stoked that the 2013 Tannat made the cut and warranted its own bottling. It’s full-bodied yet eminently approachable, with juicy flavors of plum and raspberry. Well integrated elements of spice notes wrap up a long, generous finish. We only grow about one acre of this esoteric varietal, hence our very small bottling of less than 200 cases. Get it while you can because if it’s half as popular as it is at our family gatherings, it’s going to go fast!

VINEYARDS

The grapes for our Tannat are grown on a small, one-acre block on our estate Hames Valley Vineyard. Located in southern Monterey County, about 20 miles south of King City, Hames presents ideal conditions 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. Daytime highs are similar to the Paso Robles growing region but, as the sun goes down, temperatures drop significantly. The long, warm days allow the intense fruit flavors to develop, while dramatic nighttime cooling preserves the balance of the fruit and maintains acidity.

VINTAGE

The 2013 growing season was picture-perfect. The spring months were temperate and uneventful, with no significant frost threats and ideal temperatures. Cool nights and overcast mornings followed by breezy afternoons made the summer months ideal for even ripening and good flavor development. Excellent harvest-time conditions allowed us to let the grapes hang until optimal ripeness was achieved.

WINEMAKING

The grapes were handpicked into half-ton bins, destemmed and crushed into small fermentation bins. During fermentation, we gently punched down the cap three times per day and held the juice on the skins for two weeks before pressing. At dryness the must was drained and then 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. Due to its higher tannins and powerful structure, it benefited from being laid down for an additional 16 months before release (although we’ve managed to drink through more than a few cases in the interim ... just to sample it, of course).

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