



TASTING NOTES

2014 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. Typically, 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 two excellent vintages, you can say we were stoked that the 2014 Tannat made the cut to warrant its own bottling again. It’s full-bodied yet approachable, with robust flavors of blackberry and plum, hints of smoky oak and spice, and a long, generous finish. We only grow about 1 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, 1-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 like Petite Sirah and Petit Verdot. 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 the dramatic nighttime cooling preserves the balance of the fruit and maintains acidity.

VINTAGE

The 2014 growing season was our third perfect one in a row, with mild temperatures throughout the spring, a warm but not overly hot summer, and mild conditions that held until the last grape was picked. On the heels of the excellent 2012 and 2013 vintages, it exceeded our expectations in every way.

WINEMAKING

The grapes were handpicked into half-ton bins, destemmed and crushed into small fermentation bins. During fermentation, we gently punched down the cap 3 times per day and held the juice on the skins for 2 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 18 months before bottling unfiltered to preserve the structure and tannins.

VARIETY

100% Tannat

VINEYARD

Hames Valley Vineyard

APPELLATION

Monterey

HARVEST DATE

September 23, 2014

HARVEST BRIX

25.2°

ALCOHOL

13.8%

PH

3.59

TA

5.8 g/L

AGING

56% American Oak, 44% Hungarian Oak

BOTTLING DATE

June 21, 2016

CASES

157

PRICE

\$36

WWW.SCHEIDVINEYARDS.COM

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