

**VARIETIES**

92% Touriga Nacional, 6% Tempranillo,
2% Tinto Cão

VINEYARDS

96% Hames Valley, 4% San Lucas

APPELLATION

Monterey

HARVEST DATE

October 8, 2013

HARVEST BRIX

24.8°

ALCOHOL

12.8%

PH

3.61

TA

5.3 g/L

AGING

100% Hungarian Oak

BOTTLING DATE

July 6, 2015

CASES

100

PRICE

\$34

TASTING NOTES**2013 TOURIGA NACIONAL**

This single varietal bottling is an exciting first 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. Our inaugural vintage has deep purple color loaded with rich black fruit, a touch of white pepper and vanilla, structured tannins and an extended finish. This notoriously low-yielding variety produces beautiful, age-worthy wines with intense flavors. We hope you agree that sweet or dry, Touriga Nacional is a wine worth exploring!

VINEYARDS

The grapes for our Touriga Nacional are grown on our estate Hames Valley Vineyard. Hames Valley is a perfect place to grow top quality Touriga Nacional. It is located in southern Monterey County, about 20 miles south of King City, and presents ideal conditions for growing intense, jammy wines. The climate of Hames is characterized by a wide 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 intense fruit flavors to develop, while the 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 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. After bottling, the wine was laid down for an additional 16 months before release.

WWW.SCHEIDVINEYARDS.COM

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