



TASTING NOTES

2015 CABERNET SAUVIGNON

Arguably the most important red wine grape in the world, a distinguished Cabernet Sauvignon is one of life's great pleasures. We choose our Cabernet sites carefully: warm days with lots of sunshine, cool nights to preserve the balance of the fruit, well-drained soils, and gentle slopes. These elements allow us to produce exceptional Cabs year in and year out. Our 2015 vintage is intense and focused, with aromas of dark berries and plum, with hints of vanilla and coffee. This wine is bold and full-bodied, framed by elegant tannins, with slight herbal notes on the finish. While drinking beautifully now, this rich and vibrant Cabernet will age nicely over the next 5-10 years.

VINEYARDS

The Cabernet grapes were sourced from our estate San Lucas and Hames Valley Vineyards. San Lucas is a postcard-perfect vineyard, with gorgeous rolling topography, sunshine-filled days, and cool nights. Hames is located at the southern edge of Monterey County and has a climate characterized by a high day-to-night temperature differential, with a variation of up to 50° quite common. Each vintage, these two vineyard sites duke it out for the Cabernet title, with Hames Valley getting the edge in our 2015 blend.

VINTAGE

The 2015 growing season delivered another stellar vintage in terms of quality although yields were down in almost all of our vineyards. Despite a lighter crop from one of the earliest seasons on record and a fourth year of drought, quality is high across the board. A mild winter caused early bud break and was followed by protracted bloom and cool, cloudy weather in May, impacting berry set and contributing to smaller grape clusters and crop size. The silver lining to the challenging growing season is exceptional quality: color density is elevated and flavors are intense.

WINEMAKING

The grapes were handpicked, destemmed and crushed into small bins for fermentation. Fermentation was carried out in small lot, open-top fermenters. The cap was punched down 3 times per day at the height of fermentation to gently increase extraction of color and phenolic compounds. The juice was racked clean to barrels for secondary malolactic fermentation and aging. Barrel aged for 20 months, each lot was tasted and individual barrels were selected for inclusion in the final blend. The wine is bottled unfiltered, in order to preserve the tannin structure and aromatics.

VARIETY

Cabernet Sauvignon

VINEYARDS

70% Hames Valley, 30% San Lucas

APPELLATION

Monterey

HARVEST DATES

September 18 – October 22, 2015

HARVEST BRIX

24.1°

ALCOHOL

13.2%

PH

3.78

TA

5.9 g/L

AGING

20 months in 51% French, 38% Hungarian, and 11% American oak

BOTTLING DATE

August 31, 2017

CASES

415

PRICE

\$36

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