



TASTING NOTES

2015 TEMPRANILLO

Tempranillo is arguably the most famous of Spain's native grapes. Its name translates as "little early one," referring to its early ripening. Wine lore has it that Tempranillo vines are actually variants of Pinot Noir and Cabernet Franc, originally brought to Spain from monasteries in northern France by French travelers on the medieval pilgrimage route, the Way of St. James, to the cathedral of Santiago de Compostela. Ampelographers (a wine geek word if ever there was one) have not found the botanical link between Tempranillo and these classic French varieties but we wine folk have certainly never let the truth get in the way of a good story. Today, Tempranillo is indeed one of the noble red wine varieties in the world, as important to the Spanish as Cabernet and Pinot Noir are to the French. Our 2015 vintage has aromas of red fruit and notes of hickory that lead into dense flavors of currant and black cherry.

VINEYARD

Our 2015 Tempranillo hails from a teeny-tiny block on our estate San Lucas Vineyard. The sunshine-filled days of this small vineyard site is tempered by the cooling maritime influence of Monterey Bay, giving the grapes time to ripen slowly and evenly. Tempranillo can be an early ripener so the ideal growing conditions for a top-notch Tempranillo are fairly cool, allowing it some additional hang time to gain depth and complexity.

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 was 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 lower yield is the exceptional quality, with vivid, intense flavors.

WINEMAKING

The grapes were handpicked into half-ton bins, destemmed and fermented by select yeast in small 1-ton fermentation bins for 10 days. During fermentation, we gently punched down the cap two times per day. The must was then drained and pressed to a stainless steel tank for settling. 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. After bottling, the wine was laid down for an additional 8 months prior to release.

VARIETY

100% Tempranillo

VINEYARD

San Lucas Vineyard

APPELLATION

Monterey

HARVEST DATE

September 19, 2015

HARVEST BRIX

25.9°

ALCOHOL

14.6%

PH

3.79

TA

6.0 g/L

AGING

18 months in 80% American,
20% Hungarian oak

BOTTLING DATE

August 31, 2017

CASES

100

PRICE

\$30

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