

**VARIETIES:**

100% Petite Sirah

VINEYARD:

Hames Valley Vineyard

APPELLATION:

Hames Valley, Monterey

HARVEST DATES:

Sep 19 – Oct 8, 2016

ALCOHOL: 14.9%

PH: 3.56

TA: 6.1 g/L

AGING:

43% French oak,
36% American oak,
21% Hungarian oak, 20 months

BOTTLING DATE: June 27, 2018

CASES PRODUCED: 311



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VINEYARDS

2016 ESTATE PETITE SIRAH

TASTING NOTES

There is nothing petite about Petite Sirah. Rather it earned its name from the small size of the berries, which creates a high skin-to-pulp ratio that gives this wine its dark, inky pigmentation and high tannin levels. This workhorse variety produces some of the most powerful reds on earth and can dance along the edge of muscular versus elegant in a way like no other varietal. The trick when making P.S. is to highlight the fruit and tame the tannins. Our 2016 is ultra-ripe, full-bodied and opaque in color, as it should be. The nose is ripe and bold with blackberry jam, plum and cedar aromas. The palate is fleshy in texture, with excellent depth, firm structure, and a long, mildly tannic finish with a hint of clove.

VINEYARD

The fruit for our 2016 Petite Sirah was grown on our sustainably farmed Hames Valley Vineyard in the Hames Valley AVA. Located at the southern end of the Salinas Valley, this little-known appellation is flanked by the Santa Lucia Range to the west and the rugged Gabilans to the east. Sheltered from the afternoon winds, Hames Valley possesses some of the largest diurnal temperature swings in Monterey County, with a 50° day-to-night fluctuation quite common. The combination of warm days, crisp nights and an incredibly long growing season make this an ideal locale for big, tannic reds.

VINTAGE

The 2016 growing season began with early budbreak initiated by warm spring temperatures. A relatively even growing season followed welcome winter rains that helped to alleviate the drought and refresh the soil, draining it of natural salts. Harvest was early as well, with a mostly average yield of exceptional quality fruit throughout Monterey County and the state. We celebrated our perfectly average yields following the very light crop of 2015. Even more so, we celebrated the excellent quality of 2016, as the fruit maintained beautiful flavor and balance.

WINEMAKING

The grapes for this wine were hand harvested and then destemmed into small, one and a half-ton fermenter bins. During fermentation, we gently punched down the cap two times per day to extract color, tannins and flavor from the grape solids. The wine was then racked clean to a mix of small oak barrels for secondary fermentation and aged for 20 months.

WINERY & TASTING ROOM

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