



VARIETIES:
100% Cabernet Sauvignon

VINEYARD:
Kurt's Vineyard

APPELLATION:
San Lucas, Monterey

HARVEST DATES:
Oct 5 – 6, 2016

ALCOHOL: 14.8%

PH: 3.67

TA: 6.3 g/L

AGING:
67% American oak,
33% Hungarian oak, 20 months

BOTTLING DATE: Aug 15, 2018

CASES PRODUCED: 108



S C H E I D
V I N E Y A R D S

2016 RESERVE CABERNET SAUVIGNON KURT'S VINEYARD

TASTING NOTES

Due to its cool climate and the ocean influence, Monterey County is best known for its Pinot Noirs and Chardonnays. Yet in the southern part of the county lies the San Lucas appellation, a gorgeous locale with rolling topography, complex soils and weather that is warm enough to ripen all of the red Bordeaux varieties. Killer Cab from Monterey County? Our 2016 Kurt's Vineyard Cabernet Sauvignon is Exhibit A. Kurt Gollnick, our COO, chose a 10-acre plot to plant his favorite variety, a micro-site that is capable of growing world-class Cabernet Sauvignon. The wine is dark and concentrated with aromas of blackberries, boysenberries and elderberries with notes of chocolate, hazelnuts, toasty oak and a hint of violet. The palate delivers rich, juicy black fruit flavors followed by soft, integrated tannins and a long lingering finish.

VINEYARD

Kurt Gollnick, honorary Scheid family member for over 30 years, has been farming vineyards since 1981. Kurt's Vineyard, a 10-acre plot in the rolling hillsides of the San Lucas AVA, is the culmination of his many years of knowledge and experience. He chose the site for its potential to grow his favorite variety and the grape best suited to the terroir: Cabernet Sauvignon. This high-density planting is farmed by hand, one cluster at a time, and features eight distinct clones of Cabernet. The result is a wine of exceptional character and complexity.

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

Kurt's Vineyard features eight different clones of Cabernet Sauvignon planted in a high-density pattern to enhance quality and complexity. Each clone was handpicked, destemmed and crushed into small open fermentation bins. The cap was punched down three 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. After 20 months of barrel aging, each lot was tasted and evaluated for inclusion in the final blend. The wine was bottled unfiltered to preserve the pure aromatics and lush texture.

WINERY & TASTING ROOM

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