

**VARIETIES:**

100% Dolcetto

VINEYARD:

Riverview Vineyard

APPELLATION:

Monterey

HARVEST DATE:

Oct 16, 2017

ALCOHOL: 14.5%**PH:** 3.32**TA:** 5.9 g/L**AGING:**

100% French oak, 10 months

BOTTLING DATE: Oct 15, 2018**CASES PRODUCED:** 137**SCHEID**
VINEYARDS

2017 ESTATE DOLCETTO

TASTING NOTES

Dolcetto hails from the famed Italian region of Piedmont, where the Nebbiolo grape gets all the attention. The name means “little sweet one,” a translation that doesn’t refer to the sugar content, but rather is an endearing moniker for this much loved yet lesser-known variety. It’s a joyful red that is fresh and generous, the kind of wine that demands to be shared with friends. We grow just a half-acre of this intriguing varietal on our northernmost vineyard, planted because we have a love for the underdog grapes of the world. Our 2017 vintage stands out for its pure fruit and firm structure. Loads of black cherry and plums with leather and earth tones provide the yum factor on a palate that is concentrated yet elegant.

VINEYARD

The moderate climate and coastal fog that define our estate Riverview Vineyard provide a favorable locale for what is one of northern Italy’s often overlooked varietals. Located two miles southeast of Soledad and adjacent to the Pinnacles National Park, it is nestled on a bench overlooking the Salinas River—a location that receives excellent air flow and maximizes available sunlight. Our half-acre of Dolcetto lies within a block of rows that is fondly called “Marta’s Vineyard,” named after our winemaker Marta Kraftzcek who advocated for this lesser known varietal.

VINTAGE

2017 was a more typical, temperate growing season than recent years, resulting in healthy vines. Winter rains led into mild spring weather that brought a good bloom period. Warm temperatures in late July helped the grapes reach full ripeness. Record-breaking heat followed in early September, causing brix levels to jump and speeding up the harvest, but the weather soon cooled and harvest slowed to a more normal rate. Yields were light to average, with fruit showing high quality and intense color.

WINEMAKING

The grapes were handpicked, 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 drained and then 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 ten months before bottling unfiltered to preserve the structure and tannins.

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