

**VARIETY:**

Cabernet Sauvignon

**VINEYARDS:**

62% Hames Valley Vineyard

38% San Lucas Vineyard

**APPELLATION:**

Monterey

**ALCOHOL:** 14.4%

**PH:** 3.9

**TA:** 5.9 g/L

**AGING:**

86% French oak,

14% American oak, 18 months

**BOTTLING DATE:** Aug 8, 2018

**CASES PRODUCED:** 482



SCHEID  
VINEYARDS

## 2017 ESTATE CABERNET SAUVIGNON

**TASTING NOTES**

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 2017 vintage is intense and focused, with aromas of dark berries, ripe plum, and hints of vanilla and mocha. Bold and full-bodied, it is 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. Hames Valley 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. San Lucas is a postcard-perfect vineyard, with gorgeous rolling topography, sunshine-filled days, and cool nights. Each vintage, these two vineyard sites duke it out for the Cabernet title, with Hames Valley being the most predominant in our 2017 blend.

**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 bins for fermentation. Fermentation was carried out in small lot, open-top fermenters. The cap was punched down twice daily 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 18 months, the wine was bottled unfiltered in order to preserve the tannin structure and aromatics.

**WINERY & TASTING ROOM**

1972 Hobson Avenue

Greenfield, CA 93927

831.386.0316

[scheidvineyards.com](http://scheidvineyards.com)

**CARMEL TASTING ROOM**

San Carlos & 7th

Carmel, CA 93923

831.656.Wine (9463)