

**VARIETIES:**

38% Cabernet Sauvignon,  
24% Merlot, 15% Malbec,  
15% Cabernet Franc,  
8% Petit Verdot

**APPELLATION:**

Monterey

**ALCOHOL:** 14.7%

**PH:** 3.69

**TA:** 6.1 g/L

**AGING:**

47% Hungarian oak  
30% American oak  
23% French oak  
24% new, 30 months

**BOTTLING DATE:** Apr 19, 2018

**CASES PRODUCED:**

148 cases 750mL  
53 cases 1.5L



SCHEID  
VINEYARDS

## 2015 RESERVE CLARET

**TASTING NOTES**

Although we love all the wines we craft, we hold a special place in our hearts for the Scheid Reserve Claret. Our Bordeaux blend receives an inordinate amount of attention, from the specially selected vineyard rows to the careful sorting of the hand-harvested fruit to the finest oak barrels. It is an opportunity for Winemaker Dave Nagengast to use the tools of a vintage to craft a full-bodied, richly flavored wine that is integrated in perfect harmony. Blending noble Bordeaux varieties, Dave has total freedom to choose the best of the best, influenced only by the unique characteristics of the vintage. Our 2015 Claret is a sophisticated assemblage characterized by concentrated aromas of blackberry, blueberry, currant and ripe plum with hints of fresh tarragon, hazelnut and vanilla. The dense flavors and balanced tannins of this full-bodied wine integrate perfectly for a long, layered finish. Drinking beautifully now, the 2015 is built for cellaring and will continue to develop over the next decade or more.

**VINEYARDS**

The vineyard rows for each of the varieties are chosen and marked at the beginning of the farm year, but we hedge our bets by designating far more for the Claret program than we actually need. These rows are given first-class attention throughout the growing season. Each variety is handpicked at optimum ripeness and maturity and several different lots of each variety are made, often from different vineyards. This gives us a range of options and the luxury of choosing only the very best for inclusion in the final Reserve Claret.

**VINTAGE**

The 2015 vintage will be remembered for low yields and exceptional quality. This was the fourth year of the California drought and one of the earliest harvests on record. A mild winter triggered an early bud break followed by a protracted bloom. Cool, cloudy weather in May affected berry set, ultimately leading to smaller grape clusters and reduced crop levels. The high skin-to-juice ratio of the fruit produced a deeply concentrated and beautifully balanced wine.

**WINEMAKING**

Upon delivery to the winery, the grapes were destemmed, crushed, and fermented in small lots in open top fermenters. Over the next two weeks, the firm cap of skins and seeds that bubble up and form on the surface during red fermentation was gently punched down three times a day, allowing the color and the phenols from the skins to be transferred to the wine, resulting in rich and complex tannins. The varietals were barreled separately into small oak barrels and aged 30 months. Throughout the aging process, each barrel was checked weekly and only the most highly rated barrels made it into the finished blend. The final selection was bottled unfiltered to preserve the tannin structure and aromatics.

**WINERY & TASTING ROOM**

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