

**VARIETIES:**

14% Syrah, 14% Petite Sirah,
14% Cabernet Sauvignon, 12%
Charbono, 11% Petit Verdot,
11% Tempranillo, 10%
Carignane, 5% Sangiovese, 4%
Barbera, 2% Muscat, 1% Pinot
Noir, 1% Zinfandel, 1% Misc.

APPELLATION:

Monterey

ALCOHOL: 14.9%

PH: 3.66

TA: 5.9 g/L

AGING:

31% French oak
50% Hungarian oak
19% American oak

BOTTLING DATE: Mar 22, 2019

CASES PRODUCED: 463



SCHEID
VINEYARDS

2017 ODD LOT RED

TASTING NOTES

Odd Lot Red is the fun friend you want to take to any party. It's approachable, versatile and fits in anywhere, from white tablecloths to picnics in the park. Our philosophy with Odd Lot is simple: make a delectable, lip-smacking red blend. Period. No rules that it has to be Bordeaux-based or Rhône-based or follow the formula that won us a slew of gold medals and accolades on the last vintage. Naw, rules are for sissies. We set out to craft the yummiest red blend from the tools of the vintage – every lot available is up for grabs! Winemakers and interns gather with beakers and pipettes and no shortage of opinions as to what will enhance our Odd Lot and really bring it home. The 2017 vintage is packed with aromas of blackberry, elderberry and raspberry. The medium-bodied palate is soft and round with notes of mocha and toasty oak. Hints of bright black fruit linger, making for a long finish.

VINEYARDS

Over 13 varieties from two estate vineyards is quite the blend of grapes. The total blend for our 2017 Odd Lot came from our estate Hames Valley and San Lucas Vineyards, where ideal conditions exist for growing intense, flavor-packed reds. The long, warm days allow concentrated fruit flavors to develop, while the dramatic nighttime cooling preserves the balance of the fruit and maintains acidity.

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

Each component of Odd Lot Red is handled separately and has its own specific winemaking protocol. The grapes were fermented in small lots in open-top fermenters and aged in oak barrels for 18 months before bottling. Integrating these 13+ varietals deviates from the ordinary, usual and expected, which just happens to be the reason it's called "Odd Lot."

WINERY & TASTING ROOM

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