



VARIETIES:
100% Sangiovese

VINEYARDS:
San Lucas Vineyard

APPELLATION:
Monterey

HARVEST DATE: Oct 5, 2017

ALCOHOL: 14.5%

PH: 3.57

TA: 5.8 g/L

AGING:
100% French oak (15 % new)
18 months

BOTTLING DATE: May 22, 2019

CASES PRODUCED: 180



SCHEID
VINEYARDS

2017 ESTATE SANGIOVESE

TASTING NOTES

Sangiovese is to Chianti as Cabernet Sauvignon is to Bordeaux; that is to say, it is molto importante. The Latin origin of this varietal name, Sanguis Jovis, literally means “blood of Jove.” Jove is a euphemism for Jupiter, who was the supreme deity of the ancient Romans, god of sky and thunder. So, when you lift a glass of Sangiovese, you could say, “By Jove, I bloody well love this wine!” as a charming toast to history. Anyhoo, enough about mythology, on to the wine. Our 2017 Sangiovese is a richly fruity, medium-bodied wine with aromas of luscious red raspberries, black currants, and plumbs complemented by hints of sweet balsamic, cinnamon, and mocha. It is quite food-friendly and pairs especially well with savory Italian dishes, such as pasta with tomato sauce, risotto and pizza. Salute!

VINEYARDS

Our 1.48-acre block of Sangiovese is grown on our San Lucas Vineyard, where the warm days followed by cool winds in the late afternoon present excellent climatic conditions for growing top quality fruit. Sangiovese loves a warm, dry climate and is a real sunshine-loving variety. The fruit is late-ripening and requires patience and more than a small amount of luck in order to harvest it at optimal physiological maturity.

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 fermented in small open-top fermenters and punched down twice daily to gently increase extraction of color and phenolic compounds. The must was drained, pressed to stainless steel tanks and, after settling the heavy solids, the juice was racked clean to barrels for secondary fermentation and storage. The barrels were comprised of 100% French oak, of which only 15% were new so as not to overwhelm the delicate nuances. We only bottle our Sangiovese in certain vintage years – the wine must exhibit the high quality we require to bottle under the ‘Scheid Vineyards’ name. When our team tasted the wine to determine suitability, it was roundly agreed that the 2017 vintage was a terrific and deserving of being bottled. We are happy to release this limited bottling of 180 cases.

WINERY & TASTING ROOM

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