



VARIETY:
100% Cabernet Sauvignon

VINEYARDS:
San Lucas Vineyard

APPELLATION:
Monterey

ALCOHOL: 16.5%

PH: 3.75

TA: 7.5 g/L

AGING:
66% French oak,
33% American oak, 20 months

BOTTLING DATE: Aug 13, 2019

CASES PRODUCED: 230



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VINEYARDS

2017 RESERVE CABERNET SAUVIGNON APPASSIMENTO

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. Our Appassimento Cab is made in a style similar to northern Italy's celebrated Amarone and displays a lavish richness that is almost port-like. The grapes are allowed to dry slowly on the vine, which intensely concentrates the flavors. The final result is a full bodied and brooding beauty with generous aromas of dark plum, dried fig, coffee, vanilla and oak. On the palate, loads of dark black fruit give way to a decadently rich finish with surprising elegance. Drinking beautifully now, this is one to lay down for a decade or more.

VINEYARDS

The grapes were sourced from our estate San Lucas Vineyard and specially farmed for this Old World style of wine. Appassimento, or the drying of the grapes, is an ancient technique that promotes dehydration in the grapes so that a higher concentration of sugar develops inside the berries. To achieve this, we cut the canes when the grapes were at 21° Brix. Cutting of the canes doesn't allow any water to move into the berries and doesn't allow sugars to move out. We left the clusters hanging on the vines for an additional three weeks until they reached 32.7° Brix.

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

After reaching 32.7° Brix, the fruit was hand harvested and destemmed into small fermenter bins. After soaking for two days, a small amount of water was added to allow the fermentation to go to dryness. The must was pressed into a stainless steel tank for settling and then racked to a mixture of French and American oak barrels for aging. Necessity being the mother of invention, especially when working with high alcohols, our resourceful winemaking team used aquarium heaters to keep the wine warm and facilitate the secondary fermentation in barrel. The result is worth every extra step in the process: a wine of tremendous depth and complexity.

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