

**VARIETIES:**

13% Petite Sirah,  
12% Cabernet Sauvignon,  
12% Sangiovese,  
11% Petit Verdot, 9% Syrah,  
9% Tannat, 9% Zinfandel,  
8% Tempranillo, 7% Tinto Cao,  
3% Primitivo, 7% Misc.

**APPELLATION:**

Monterey

**ALCOHOL:** 14.8%

**PH:** 3.54

**TA:** 5.6 g/L

**AGING:**

60% Hungarian oak  
20% French oak  
20% American oak

**BOTTLING DATE:** April 29, 2020

**CASES PRODUCED:** 608



SCHEID  
VINEYARDS

## 2018 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 2018 vintage is packed with aromas of blackberry, elderberry, plum and raspberry. The medium-bodied palate is soft and round with notes of mocha, vanilla and rose. 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 2018 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**

The 2018 growing season was perhaps the most drama-free vintage in years. Beginning with refreshing and timely rains that led into a cooler than average spring, the bloom period was delayed and extended into June. Right on cue, warm temperatures arrived in August, enabling fruit growth and color development to catch up. Fall conditions were perfect, with mild temperatures and no significant rainfall, allowing grapes to ripen slowly and steadily. The result was a winemaker's dream: fantastic fruit with excellent quality and flavor potential.

**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 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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