



VARIETIES:
50% Cabernet Sauvignon
50% Syrah

APPELLATION:
Monterey

HARVEST DATES:
Sep 27 – Oct 20, 2018

ALCOHOL: 14.8%

PH: 3.64

TA: 5.7 g/L

AGING:
60% Hungarian oak,
40% French oak,
16 months

BOTTLING DATE: June 29, 2020

CASES PRODUCED: 462



SCHEID
VINEYARDS

2018 ESTATE 50/50

TASTING NOTES

In Asian philosophy, yin yang is the concept of complementary opposites that interact within a greater whole as part of a dynamic system. Not to get too Zen on you, but it does bring to mind the 50/50 partnership of our Cabernet Sauvignon and Syrah. Cabernet Sauvignon: rich, polished and powerful. Syrah: supple, fruit-forward and a little sassy. Quite different characteristics with these two but blend them in an equal partnership and you discover their complementary nature and off-the-charts chemistry. Our 2018 50/50 possesses the structure and dark fruit flavors of Cabernet Sauvignon and the softness and punched up fruit of Syrah. Aromas of blackberry, elderberry and ripe plum and floral notes are accented with hints of tarragon and chocolate. Juicy black fruit, integrated tannins and toasty spice will convince you that soul mates really do exist.

VINEYARDS

Our 2018 50/50 blend is comprised of grapes from a combination of our Monterey County vineyards. Our Mesa del Rio Vineyard is a cool climate site that is Syrah heaven, producing a wine with subtle spiciness, intensity and concentration. San Lucas Vineyard and Hames Valley Vineyard are both primo spots for growing intense red varieties, including Cabernet and Syrah, that thrive in the warmer growing conditions that exist in the southern part of the Monterey County AVA. Here, the long, warm days and cool, breezy evenings produce lively reds that burst with ripe, fleshy fruit.

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

Using select yeast, the grapes were fermented in small one and a half ton lots in open-top fermenters. The firm cap of skins and seeds that bubbles up and forms on the surface during red fermentation was punched down three times per day for about two weeks to increase color and tannin extraction. The must was drained and then pressed to stainless steel tanks. After settling the heavy solids, the juice was racked clean to a combination of Hungarian and French small oak barrels for secondary fermentation and aging. After 16 months, the wine was bottled unfiltered to maintain the aromatic profile and tannin structure of the blend.

WINERY & TASTING ROOM

1972 Hobson Avenue
Greenfield, CA 93927
831.386.0316

scheidvineyards.com

CARMEL TASTING ROOM

San Carlos & 7th
Carmel, CA 93923
831.656.Wine (9463)