



VARIETY:
100% Sangiovese

VINEYARD:
San Lucas

APPELLATION:
Monterey

HARVEST DATE: Oct 16, 2018

ALCOHOL: 14.5%

PH: 3.54

TA: 5.3 g/L

AGING:
72% Hungarian oak,
28% French oak (28 % new)
16 months

BOTTLING DATE: May 22, 2020

CASES PRODUCED: 150



SCHEID
VINEYARDS

2018 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 2018 Sangiovese is a richly fruity, medium-bodied wine with aromas of luscious red raspberry, black currant and cherry complemented by hints of sweet balsamic, vanilla 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!

VINEYARD

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

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

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 Hungarian and French oak, of which 28% 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 2018 vintage was terrific and deserving of being bottled. We are happy to release this limited bottling of 150 cases.

WINERY & TASTING ROOM

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