

**VARIETIES:**

39% Cabernet Sauvignon
27% Petit Verdot
18% Merlot
16% Cabernet Franc

APPELLATION:

Monterey

ALCOHOL: 14.5%

PH: 3.66

TA: 6.1 g/L

AGING:

55% American oak
36% Hungarian oak
9% French oak
27% new, 30 months

BOTTLING DATE: May 23, 2019

CASES PRODUCED: 376

SRP: \$80



SCHEID
VINEYARDS

2016 RESERVE CLARET

TASTING NOTES

Although we love all the wines we craft, we hold a special place in our hearts for the Scheid Reserve Claret. Our Bordeaux blend receives an inordinate amount of attention, from the specially selected vineyard rows to the careful sorting of the hand-harvested fruit to the finest oak barrels. It is an opportunity for Winemaker Dave Nagengast to use the tools of a vintage to craft a full-bodied, richly flavored wine that is integrated in perfect harmony. Blending noble Bordeaux varieties, Dave has total freedom to choose the best of the best, influenced only by the unique characteristics of the vintage. Our 2016 Claret is a sophisticated assemblage characterized by concentrated aromas of blackberry, blueberry and elderberry with hints of fresh herbs and notes of cedar, vanilla and toasted oak. The dense flavors and balanced tannins of this full-bodied wine unfold into a long, layered, black-fruit finish. Drinking beautifully now, the 2016 is built for cellaring and will continue to develop over the next decade or more.

VINEYARDS

The vineyard rows for each of the varieties are chosen and marked at the beginning of the farm year, but we hedge our bets by designating far more for the Claret program than we actually need. These rows are given first-class attention throughout the growing season. Each variety is handpicked at optimum ripeness and maturity and several different lots of each variety are made, often from different vineyards. This gives us a range of options and the luxury of choosing only the very best for inclusion in the final Reserve Claret.

VINTAGE

The 2016 growing season began with early budbreak initiated by warm spring temperatures. A relatively even growing season followed welcome winter rains that helped to alleviate the drought and refresh the soil, draining it of natural salts. Harvest was early as well, with a mostly average yield of exceptional quality fruit throughout Monterey County and the state. We celebrated our perfectly average yields following the very light crop of 2015. Even more so, we celebrated the excellent quality of 2016, as the fruit maintained beautiful flavor and balance.

WINEMAKING

Upon delivery to the winery, the grapes were destemmed, crushed, and fermented in small lots in open top fermenters. Over the next two weeks, the firm cap of skins and seeds that bubble up and form on the surface during red fermentation was gently punched down three times a day, allowing the color and the phenols from the skins to be transferred to the wine, resulting in rich and complex tannins. The varietals were barreled separately into small oak barrels and aged 30 months. Throughout the aging process, each barrel was checked weekly and only the most highly rated barrels made it into the finished blend. The final selection was bottled unfiltered to preserve tannin structure and aromatics.

WINERY & TASTING ROOM

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