

VARIETIES:

100% Cabernet Sauvignon

VINEYARD:

Kurt's Vineyard

APPELLATION:

San Lucas, Monterey

HARVEST DATES:

Oct 4 - 27, 2018

ALCOHOL: 14.8%

PH: 3.48

TA: 6.7 g/L

AGING:

100% French oak 38% new, 20 months

BOTTLING DATE: Jul 15, 2020

CASES PRODUCED: 126

SRP: \$75



2018 RESERVE CABERNET SAUVIGNON, KURT'S VINEYARD

TASTING NOTES

Due to the cool climate and ocean influence, Monterey County is best known for its Pinot Noirs and Chardonnays. Yet in the southern part of the county lies the San Lucas appellation, a gorgeous locale with rolling topography, complex soils and weather that is warm enough to ripen all of the red Bordeaux varieties. Killer Cab from Monterey County? Our 2018 Kurt's Vineyard Cabernet Sauvignon is Exhibit A. Kurt Gollnick, our COO, chose a 10-acre plot to plant his favorite variety, a microsite that is capable of growing world-class Cabernet Sauvignon. The wine is dark and concentrated, with aromas of blackberry, elderberry and currant highlighted by hints of vanilla and toasty oak. The full-bodied palate delivers intense black fruit flavors woven together by soft, integrated tannins and a long lingering finish.

VINEYARD

Kurt Gollnick, honorary Scheid family member for over 30 years, has been farming vineyards since 1981. Kurt's Vineyard, a 10-acre plot in the rolling hillsides of the San Lucas AVA, is the culmination of his many years of knowledge and experience. He chose the site for its potential to grow his favorite variety and the grape best suited to the terroir: Cabernet Sauvignon. This high-density planting is farmed by hand, one cluster at a time, and features eight distinct clones of Cabernet. The result is a wine of exceptional character and complexity.

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

Kurt's Vineyard features eight different clones of Cabernet Sauvignon planted in a high-density pattern to enhance quality and complexity. Each clone was handpicked, destemmed and crushed into small open fermentation bins. The cap was punched down three times per day at the height of fermentation to gently increase extraction of color and phenolic compounds. The juice was racked clean to barrels for secondary malolactic fermentation and aging. After 20 months of barrel aging, each lot was tasted and evaluated for inclusion in the final blend. The wine was bottled unfiltered to preserve the pure aromatics and lush texture.

WINERY & TASTING ROOM