

**VARIETY:**

Touriga Nacional

VINEYARD:

Hames Valley

APPELLATION:

Monterey

HARVEST DATE:

September 18, 2018

ALCOHOL: 13.2%**PH:** 3.55**TA:** 5.2 g/L**AGING:**

30% American oak

27% Hungarian oak

27% new oak, 18 months

BOTTLING DATE: June 30, 2020**CASES PRODUCED:** 158**SCHEID**
VINEYARDS

2018 ESTATE TOURIGA NACIONAL

TASTING NOTES

We have loved Touriga Nacional for years as an integral part of the blend for our Closing Bell but the possibilities of making a single varietal wine were just too tempting. Touriga Nacional has the opulent dark fruit, firm tannins, and aging potential of Cabernet Sauvignon, but is much more fun to pronounce (Tor-ee-gah Nah-see-un-nall)! The indigenous Portuguese variety is also renowned as one of that country's finest grapes. A traditional component of the famed Douro Valley Port wines, it has been increasingly recognized as a superb dry table wine as well. The 2018 vintage has deep purple color and is loaded with aromas of blackberry, blueberry and cherry, followed by hints of hazel nut and toasty oak. This medium-bodied wine has soft and structured tannins that extend into a lingering finish with bright red fruit notes and sweet oak. With only 158 cases available, this notoriously low-yielding variety produces beautiful, ageworthy wines with intense flavors. We hope you agree that sweet or dry, Touriga Nacional is a wine worth your exploration as well!

VINEYARDS

The grapes for our Touriga Nacional are grown on a small block on our estate Hames Valley Vineyard. Located in southern Monterey County, about 20 miles south of King City, Hames presents ideal conditions and rich soil for growing intense, concentrated wines. The climate is characterized by a high day-to-night temperature differential, with a variation of up to 50° quite common. While daytime highs are similar to that of Portugal's Douro Valley, as the sun goes down on Hames Valley the temperatures drop significantly. The long, warm days allow the intense 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

The grapes were handpicked into half-ton bins, destemmed and crushed warm into small fermentation bins. During fermentation, the cap was gently punched down three times per day and the juice was held on the skins for two weeks before pressing. At dryness the must was pressed to stainless steel tanks. After settling the heavy solids, the juice was racked clean to small oak barrels for secondary fermentation and aged for 18 months before bottling unfiltered to preserve the structure and tannins.

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