

**VARIETIES:**

55% Cinsault
14% Gewürztraminer
9% Touriga Nacional
9% Tempranillo
7% Syrah
6% Other

APPELLATION:

Monterey

ALCOHOL: 12.5%

PH: 3.56

TA: 5.3 g/L

AGING:

53% American oak
21% French oak
4 months

BOTTLING DATE: Apr 13, 2022

CASES PRODUCED: 163



SCHEID
VINEYARDS

2021 DULCE

TASTING NOTES

You asked and we listened! Many of our loyal customers have been longing for a delicious chillable red, the kind of mellow drinking, slightly sweet red wine you can sip during those warm summer days. We took the idea and ran with it, crafting our first vintage of Dulce. Our 2021 Dulce is an assemblage characterized by bright aromas of black cherry, raspberry and strawberry with rose floral notes. The medium-bodied palate is soft with a round mouthfeel and lingering, red fruit finish. We like to drink it slightly chilled.

VINEYARD

Our Dulce is comprised of grapes from a combination of our southern Monterey County estate vineyards. Hames Valley and San Lucas Vineyards provide ideal conditions for growing intense, flavor-packed reds. The long, warm days allow concentrated fruit flavors to develop, while the dramatic nighttime cooling preserves the balance of the fruit and maintains acidity.

VINTAGE

The 2021 growing season was marked by moderate temperatures, which further extended Monterey County's naturally long hang-time. To start off the season, we were met with a swift and unusually large rainfall in late January. Moving into summer, drought conditions returned and, combined with consistent marine layer coverage, fruit maturity was delayed. As the summer unfolded into early fall, the marine layer moved off the coast, providing a much welcome late surge of heat and sunshine. The extended time on the vine allowed the fruit to slowly mature and resulted in refined phenolic development and fantastic fruit quality that shines throughout our 2021 vintage wines.

WINEMAKING

Each component of Dulce is handled separately and has its own specific winemaking protocol. Keeping each component separate throughout the winemaking process gives our team the ultimate flexibility and blending potential when the time comes to assemble the final blend. The grapes were fermented in small lots in open-top fermenters and lightly aged in oak barrels for 4 months before bottling.

WINERY & TASTING ROOM

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