

**VARIETY:**

Merlot

VINEYARDS:San Lucas
Hames Valley**APPELLATION:**

Monterey

HARVEST DATE:

Sep 17, 2020

ALCOHOL: 14.8%**PH:** 3.53**TA:** 6.0 g/L**AGING:**63% Hungarian oak
12% French oak
14% American oak, 18 months**BOTTLING DATE:** March 10,
2022**CASES PRODUCED:** 673SCHEID
VINEYARDS**2020 ESTATE MERLOT****TASTING NOTES**

Merlot is the new normal. Though unfairly treated for years, Merlot is striding confidently into your home and into your glass, brimming with red fruit, easy tannins and an approachable softness. Beginning with a nose of allspice, hazelnut and vanilla, our Estate Merlot unfolds smoothly into blackberry, elderberry and blueberry flavors, framed by a balanced acidity and lightly toasted wood notes. The full-bodied wine fills the palate with fresh berry pie all the way through the long and engaging finish. This wine is perfect with both vegetarian and heartier beef fare; think beef stew or polenta dishes. Roll out the welcome mat, Merlot is knocking at your door.

VINEYARDS

The 2020 Merlot was primarily sourced from our estate San Lucas Vineyard. San Lucas is located 17 miles south of our Greenfield winery. Here, the days are warmer and longer, yet cool down quite dramatically when the sun goes down, recording a greater day-to-night temperature differential. This brings out a lush blackberry fruitiness with a soft-on-the-palate feel. Hames Valley is located at the southern edge of Monterey County and has a climate characterized by a high day-to-night temperature differential, with a variation of up to 50° quite common. The resulting blend is a wonderfully balanced wine with abundant full fruit and a subtle spiciness and earthiness.

VINTAGE

The 2020 growing season unfolded with a gentle winter followed by spring rains and moderate temperatures. Lovely 85°F days and cool 55°F evenings allowed for even ripening of the grapes. Warmer late season temperatures had our grapes ready to pick slightly earlier than normal, with our first grapes being harvested in mid-August. This proved to be a blessing because in late August, electrical storms sparked numerous fires that burned throughout Monterey County. Fortunately, fruit from our vineyards closest to the fires had already been picked and the strong winds off Monterey Bay dispersed the smoke and kept it from settling over our vineyards. In a year marked by challenge and change, we believe our 2020 vintage wines are a bright spot.

WINEMAKING

Upon arrival at the winery, the grapes were destemmed, crushed, and fermented in 1½ ton open top fermenters. Punch downs, where the firm cap of skins and seeds that bubble up and form on the surface during red fermentation are submerged, were conducted twice a day for two weeks. After settling the heavy solids, the juice was racked clean to barrels and aged for 18 months. It is wonderful to drink now, yet also suitable for additional aging.

WINERY & TASTING ROOM1972 Hobson Avenue
Greenfield, CA 93927
831.386.0316scheidvineyards.com**CARMEL TASTING ROOM**San Carlos & 7th
Carmel, CA 93923
831.656.Wine (9463)