

**VARIETY:**

Tannat

VINEYARD:

Hames Valley

APPELLATION:

Monterey

HARVEST DATE:

Sep 25, 2020

ALCOHOL: 13.9%**PH: 3.71****TA: 5.1g/L****AGING:**

50% French oak

50% Hungarian oak, 18 months

BOTTLING DATE: July 19, 2022**CASES PRODUCED: 306****SCHEID**
VINEYARDS

2020 ESTATE TANNAT

TASTING NOTES

To Tannat or not to Tannat, that is the question. Unlike Hamlet's query, the answer to our query is easy. Definitely Tannat. Native to France but adopted as the national grape of Uruguay, very little Tannat is planted in the U.S. And that's a shame because the Tannat grape produces a super delicious, full-bodied yet approachable wine with all of the firm structure and complexity you'd expect in a classic red with a special verve all its own. Rich aromas of black cherry and plum with hints of coffee, sweet pipe tobacco and leather combine with distinct barrel notes of vanilla and smokey oak. This wine is full-bodied with finely structured tannins, rich black fruit, and a long lingering sweet oak finish.

VINEYARDS

The fruit for our 2020 Tannat was grown on our sustainably certified Hames Valley Vineyard in the Hames Valley AVA. Located at the southern end of the Salinas Valley, this lesser-known appellation is flanked by the Santa Lucia Range to the west and the rugged Gabilans to the east. Sheltered from the afternoon winds, Hames Valley possesses some of the largest diurnal temperature swings in Monterey County, with a 50° day-to-night fluctuation quite common. The combination of warm days, crisp nights and an incredibly long growing season make this an ideal locale for big, tannic reds.

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 helped to disperse the smoke and keep 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

The grapes were handpicked into half-ton bins, destemmed and crushed into small fermentation bins. During fermentation, we gently punched down the cap three times per day and held the juice on the skins for two weeks before pressing. At dryness the must was drained and then 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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