



**VARIETY:**  
100% Touriga Nacional

**VINEYARD:**  
Hames Valley

**APPELLATION:**  
Monterey

**HARVEST DATE:**  
Oct. 13, 2020

**ALCOHOL:** 15.2%

**PH:** 3.7

**TA:** 5.8 g/L

**AGING:**  
66% Hungarian oak  
34% American oak  
34% New oak, 18 months

**BOTTLING DATE:** Aug 15, 2022

**CASES PRODUCED:** 128



SCHEID  
VINEYARDS

## 2020 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 2020 vintage of our Touriga Nacional is loaded with aromas of blackberry, cherry, and currant, followed by hints of violet, chocolate, and warm oak. This full-bodied wine has soft and integrated tannins that extend into a lingering finish with bright black fruit notes and toasty oak. With only 128 cases available, this notoriously low-yielding variety produces beautiful, age worthy wines with intense flavors.

### VINEYARD

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 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 temperature drops 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 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 disperse the smoke. In a year marked by challenge, our 2020 vintage is a bright spot.

### 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.

### WINERY & TASTING ROOM

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