

**VARIETY:**

Syrah

VINEYARDS:

44% Mesa del Rio

32% San Lucas

24% Scheid

APPELLATION:

Monterey

HARVEST DATES:

Sep 25 – Oct 31, 2020

ALCOHOL: 14.5%**PH:** 3.84**TA:** 5.7 g/L**AGING:**

86% Hungarian oak

14% French oak

41% new, 18 months

BOTTLING DATE: Aug 10, 2022**CASES PRODUCED:** 138**SCHEID**
VINEYARDS

2020 RESERVE SYRAH

TASTING NOTES

The genesis of Syrah is believed to be the city of Shiraz in present-day Iran, near where evidence suggests that the winemaking process originated some 7,000 years ago. In 1998, it was proven through DNA testing that Syrah, widely planted in the Rhône region of France, is identical to the Shiraz variety in Australia. Totally makes sense, right? But just so you know, we get kinda annoyed when people call our Syrah “Shiraz.” Probably not nearly as irritated as the French, but still pretty annoyed. Whatever you call it (but please, call it Syrah), there is much about it to love.

Our 2020 Reserve Syrah is bursting with aromas of plum, currant, and cherry with black tea, pepper, and mocha notes. The medium-bodied, velvety mouthfeel is supported by integrated tannins and toasty oak notes that move seamlessly into a supple, spicy, lingering finish. It’s lush, juicy and food-friendly and is equally comfortable with Saturday night filet mignon as it is with Tuesday night tacos.

VINEYARDS

The majority of grapes for our 2020 Syrah came from a combination of our San Lucas and Mesa del Rio Vineyards. Once known as cattle country, our San Lucas Vineyard is a postcard-perfect vineyard with gorgeous rolling topography, warm sunshine-filled days, and nights that are cold and crisp. This locale marks Monterey’s climatic tipping point, and it is so distinguished that the San Lucas AVA was established in 1987. Mesa del Rio Vineyard, just outside the town of Greenfield, is situated on an alluvial fan with gentle slopes, excellent airflow, and distinctive, shaly soil. Combined, both vineyards provided an ideal site to grow our Syrah.

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

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 into barrels and aged for 18 months. It is wonderful to drink now, yet also suitable for additional aging.

WINERY & TASTING ROOM

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