

**VARIETIES:**

29% Cabernet Sauvignon
26% Petite Sirah
26% Charbono
13% Barbera
6% Primitivo

VINEYARD:

San Lucas

APPELLATION:

Monterey

HARVEST DATES:

Oct 15 - Nov 12, 2021

ALCOHOL: 14.9%

PH: 3.59

TA: 6.3 g/L

AGING:

58% French oak
28% American oak
14% Hungarian oak, 16 months

BOTTLING DATE: May 17, 2023

CASES PRODUCED: 102



SCHEID
VINEYARDS

2021 ESTATE ARBOLITOS

TASTING NOTES

Tucked into our estate San Lucas Vineyard is a very small block of head-trained vines, the oldest and most traditional grape-growing method in the world. We call them *arbolitos*, Spanish for little trees, which is exactly what they resemble. Our arbolitos produce a small amount of exceptional fruit each year, and the 2021 vintage marks the second bottling from these special vines.

The 2021 vintage is intense and focused, with aromas of blackberry, ripe plum, cranberry, blueberry, and dates. Medium-bodied with a bright acidity, it is framed by integrated tannins. A juicy red fruit finish prevails, lingering with a touch of sweet oak on the lengthy finish.

VINEYARD

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. Our San Lucas Vineyard is home to stellar Cabernet Sauvignon and Merlot, Rhône varietals such as Grenache, Syrah and Mourvèdre, and some of our unique varietals, including Charbono, Barbera and Primitivo. The latter are planted in the head-trained method on a small sloped section of the vineyard that yields intensely flavored grapes.

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-welcomed 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

The grapes were handpicked, destemmed and crushed into small open-top fermenters, with each variety kept separate. The cap was punched down twice daily at the height of fermentation to gently increase extraction of color and phenolic compounds. After pressing off the skins, the wine was allowed to settle. Then the clean juice was racked into barrels for secondary malolactic fermentation and aging. Barrel-aged for 16 months, the final blend was comprised of a barrel selection

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