



VARIETIES:
50% Cabernet Sauvignon
50% Syrah

VINEYARDS:
95% San Lucas
5% Hames

APPELLATION:
Monterey

HARVEST DATES:
Oct 16 – Nov 11, 2021

ALCOHOL: 14.8%

PH: 3.76

TA: 5.9 g/L

AGING:
52% American oak
33% French oak
15% Hungarian oak
24% new oak, 18 months

BOTTLING DATE: Jul 4, 2023

CASES PRODUCED: 200



SCHEID
VINEYARDS

2021 ESTATE 50/50

TASTING NOTES

In Asian philosophy, yin-yang is the concept of complementary opposites that interact within a greater whole as part of a dynamic system. Not to get too Zen on you, but it does bring to mind the 50/50 partnership of our Cabernet Sauvignon and Syrah. Cabernet Sauvignon: rich, polished and powerful. Syrah: supple, fruit-forward and a little sassy. These two have quite different characteristics, but blend them in an equal partnership, and you discover their complementary nature and off-the-charts chemistry.

Our 2021 50/50 possesses the structure and dark fruit flavors of Cabernet Sauvignon and the softness and punched-up fruit of Syrah. The aromas of blackberry, black cherry, and ripe plum notes are accented with hints of fresh herbs, vanilla, and mocha. Rich black fruit, integrated tannins, and a lingering sweet oak finish will convince you that soul mates really do exist.

VINEYARDS

Our 2021 50/50 is comprised of grapes from a combination of our Monterey County vineyards. San Lucas Vineyard and Hames Valley Vineyard are both primo spots for growing intense red varieties, including Cabernet and Syrah, that thrive in the warmer growing conditions that exist in the southern part of the Monterey County AVA. Here, the long, warm days and cool, breezy evenings produce lively reds that burst with ripe, fleshy fruit.

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

Using select yeast, the grapes were fermented in small one-and-a-half ton lots in open-top fermenters. The firm cap of skins and seeds that bubbled up and formed on the surface during red fermentation was punched down three times per day for about two weeks to increase color and tannin extraction. The must was drained and then pressed to stainless steel tanks. After settling the heavy solids, the juice was racked clean to a combination of American, French and Hungarian small oak barrels for secondary fermentation and aged for 18 months before bottling.

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