

**VARIETY:**

100% Tempranillo

VINEYARDS:

57% Hames Valley

43% San Lucas

APPELLATION:

Monterey

HARVEST DATES:

Sep 28 – Oct 13, 2021

ALCOHOL: 14.6%**PH:** 3.72**TA:** 5.7 g/L**AGING:**

68% Hungarian oak

31% American oak

11% French oak

21% new, 16 months

BOTTLING DATE: May 19, 2023**CASES PRODUCED:** 195**SCHEID**
VINEYARDS

2021 ESTATE TEMPRANILLO

TASTING NOTES

Tempranillo is arguably the most famous of Spain's native grapes. Its name translates as "little early one," referring to its early ripening. Wine lore has it that Tempranillo vines are actually variants of Pinot Noir and Cabernet Franc, originally brought to Spain from monasteries in northern France by French travelers on the medieval pilgrimage route, the Way of St. James, to the cathedral of Santiago de Compostela. Ampelographers (a wine geek word if ever there was one) have not found the botanical link between Tempranillo and these classic French varieties but we wine folk have certainly never let the truth get in the way of a good story. Today, Tempranillo is indeed one of the noble red wine varieties in the world, as important to the Spanish as Cabernet and Pinot Noir are to the French.

Our 2021 Tempranillo has aromas of red and black cherry, blackberry, and plum with notes of baking spice. The bright red fruit and darker blackberry notes play beautifully together on the palate and the plush tannins deliver a smooth enduring finish.

VINEYARDS

Our 2021 Tempranillo is comprised of grapes from a combination of our estate San Lucas Vineyard and Hames Valley Vineyard. Both vineyards offer primo spots for growing intense red varieties 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. For the 2021 vintage, San Lucas delivered on the bright red fruit while Hames Valley brought darker flavors with more intensity and depth.

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 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 16 months before bottling.

WINERY & TASTING ROOM

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