

**VARIETIES:**

18% Cabernet Sauvignon, 18% Petite Sirah, 15% Syrah, 9% Sangiovese, 6% Malbec, 6% Mourvedre, 6% Petit Verdot, 5% Pinot Meunier, 5% Tannat, 5% Merlot, 3% Muscat Canelli, 3% Tempranillo, 1% Charbono

APPELLATION:

Monterey

HARVEST DATES:

Sep 15 – Oct 24, 2022

ALCOHOL: 14.2%

PH: 3.72

TA: 6.3 g/L

AGING:

49% Hungarian oak
33% French oak
18% American Oak
30% new, 14 months

BOTTLING DATE: Apr 22, 2024

CASES PRODUCED: 196



SCHEID
VINEYARDS

2022 ESTATE ODD LOT RED

TASTING NOTES

Odd Lot Red is the fun friend you want to take to every party. It's approachable and versatile and fits anywhere, from white tablecloths to picnics in the park. Our philosophy with Odd Lot is simple: make a luscious, lip-smacking red blend. Period. No rules that it must be Bordeaux-based or Rhône-based or follow the formula that won us a slew of gold medals and accolades on the last vintage. Naw, rules are for dilettantes. We set out to craft the yummiest red blend from the tools of the vintage – every lot available is up for grabs! Winemakers and interns gather with beakers and pipettes, and there is no shortage of opinions as to what will enhance our Odd Lot and really bring it home.

Our 2022 Odd Lot is comprised of 13(!) varietals and is packed with aromas of blackberry, plum, and raspberry with notes of fig and hints of green tea. The medium-bodied palate unfolds with balanced acidity and soft tannins that make it eminently drinkable, while the lingering black fruit and sweet oak finish make it entirely delectable.

VINEYARDS

Using 13 varieties is quite the blend of grapes for a single wine. The majority of the grapes for our 2021 Odd Lot came from our estate Hames Valley and San Lucas Vineyards, where ideal conditions exist for growing intense, flavor-packed reds. The long, warm days allow concentrated fruit flavors to develop, while the dramatic nighttime cooling preserves the balance of the fruit and maintains acidity.

VINTAGE

The 2022 growing season began with excellent growing conditions that continued into summer, with generally moderate temperatures. And then, BAM, a significant heat wave hit California in mid-August. This accelerated the harvest pace, with picking beginning about two weeks earlier than average, and slowed down certain varieties as the vines shut down during the extreme heat to protect themselves. Overall, the heat wave reduced yields, with smaller clusters and reduced berry sizes. Quality, however, is excellent for the 2022 vintage, with a significant level of complexity and intensity.

WINEMAKING

Each component of Odd Lot Red is handled separately and has its own specific winemaking protocol. The grapes were fermented in small lots in open-top fermenters and aged in oak barrels for 16 months before bottling. Integrating a total of 13 varietals deviates from the ordinary, usual, and expected, which just happens to be the reason it's called "Odd Lot."

WINERY & TASTING ROOM

1972 Hobson Avenue
Greenfield, CA 93927
831.386.0316

scheidvineyards.com

CARMEL TASTING ROOM

San Carlos & 7th
Carmel, CA 93923
831.656.Wine (9463)