

**VARIETY:**

60% Chardonnay
40% Pinot Noir

VINEYARD:

Isabelle's

APPELLATION:

Monterey

HARVEST DATES:

Aug 17-23, 2018

HARVEST BRIX: 19.6°**ALCOHOL:** 12.5%**PH:** 3.05**TA:** 1.1 g/L**TIRAGE:**

36 months *en tirage* (on the lees)

CASES PRODUCED: 318

SCHEID
VINEYARDS

2018 ISABELLE SPARKLING

TASTING NOTES

If you know about the crafting of champagne, you understand it's a special wine that is a labor of love. And that is why our sparkling cuvée was named for Isabelle Adolphin Pearce, beloved mother of Al Scheid. Like the hands-on, no-shortcuts-allowed *méthode champenoise* way we produce our sparkler, Isabelle was old school through and through. Something "store bought" wasn't worth nearly as much as something that was lovingly made by hand, whether it was an intricately crocheted afghan, a faux red fur coat for her granddaughter, or her melt-in-your-mouth pot roast. She firmly believed that busy hands make a happy heart and she lived by those words by working hard and taking care of others her entire life. Our 2018 Isabelle Sparkling Wine is an elegant and complex cuvée, with aromas of green apple, pear and citrus and notes of brioche and rising yeast. It has crisp balanced acidity, bright fruit notes and a lingering delicate mousse finish. Here's to Isabelle, much loved and greatly missed.

VINEYARD

Isabelle's Vineyard is a small 2½-acre vineyard named after Al Scheid's mother, Isabelle Adolphin Pearce. Located at the base of the Santa Lucia Mountains just south of Salinas, its cool and exposed terrain provides a perfect locale for growing tightly-structured Chardonnay and Pinot Noir, used in our 'Isabelle' Sparkling Wine.

VINTAGE

The 2018 growing season was perhaps the most drama-free vintage in years. Beginning with refreshing and timely rains that led into a cooler than average spring, the bloom period was delayed and extended into June. Right on cue, warm temperatures arrived in August, enabling fruit growth and color development to catch up. Fall conditions were perfect, with mild temperatures and no significant rainfall, allowing grapes to ripen slowly and steadily. The result was a winemaker's dream: fantastic fruit with excellent quality and flavor potential.

WINEMAKING

Isabelle is produced in the traditional *méthode champenoise*. Primary fermentation was done slowly and at a cold temperature to enhance the varietal aromatics and preserve the natural delicate character. Next, the cuvée was bottled with sugar and yeast, and a secondary fermentation proceeded in the bottle. While fermenting *en tirage*, carbon dioxide that would normally be released is trapped, producing the sparkle and bubbles. After aging on the lees for 36 months, the wine was riddled—slowly shaken and turned with the angle gradually increased, causing the lees to dislodge and settle in the neck of the bottle. The settled lees were then frozen to form a "plug" and disgorged. The sparkling wine was quickly corked to maintain the effervescence and *voilà*, Isabelle was born!

WINERY & TASTING ROOM

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