

**VARIETY:**

Chardonnay

VINEYARD:

Escolle Road

APPELLATION:

Santa Lucia Highlands

HARVEST DATE:

Oct 18, 2019

ALCOHOL: 13.8%**PH:** 3.47**TA:** 5.7 g/L**AGING:**

100% French oak

48% new, 18 months

BOTTLING DATE: April 23, 2021**CASES PRODUCED:** 308**SCHEID**
VINEYARDS

2019 RESERVE CHARDONNAY SLH

TASTING NOTES

A top-notch Chardonnay can be one of life's great pleasures and the Monterey appellation's climate, with morning fogs that often linger until midday, allows the intricate fruit flavors to develop while preserving crucial acidity. Our Chardonnay Reserve program was developed to produce a rich wine that showcases the distinctiveness of the Monterey growing region. This hand-harvested, small batch Chardonnay hails from the Santa Lucia Highlands, where the cool climate results in complex, intense wines. The 100% barrel fermentation in medium-toast French oak and partial malolactic fermentation bring a richness and depth to the blend, which is elegantly balanced with dramatic tropical fruit flavors. Aromas of Asian pear, yellow apple, citrus and stone fruit are complemented by hints of vanilla and caramel. The medium body is well balanced with vibrant acidity and smooth oak integration that lead to a long, complex finish.

VINEYARD

Marine influenced mornings and afternoon breezes coming off Monterey Bay create the unique thumbprint that is shared by Santa Lucia Highlands wines. The Escolle Road Vineyard is located on a northern elevated bench of the SLH AVA. Ancient, glacial alluvial soils pair with the morning fog and afternoon winds to create a true Region I climate, perfect for Burgundian grapes. The loose, nutrient-depleted foundation naturally stresses the vines, which results in wonderfully complex fruit flavors with bright acidity.

VINTAGE

The 2019 growing season in Monterey County typified the long term average: predictable precipitation followed by consistent growing conditions, moderated by heat spikes. Our vineyards received a whopping 20 inches of rainfall throughout the season, with rain events occurring well into bud break and bloom time. This impacted fruit set and decreased yields. Harvest began in early September and the weather was thankfully dry, with moderate, favorable temperatures. Overall temperate conditions during ripening combined with restrained yields produced fruit of incredible depth.

WINEMAKING

Upon arrival at the winery, the hand-picked grapes were gently whole-cluster pressed, chilled and racked clean. A portion of the blend was sent to a refrigerated stainless steel tank where the juice was inoculated with select strains of yeast and slowly fermented cool to enhance floral and varietal aromatics. The balance of the blend was barrel fermented to add roundness and mouthfeel. After fermentation, the wine was racked to 100% French oak barrels for aging.

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