



VARIETY:
100% Viognier

VINEYARD:
San Lucas

APPELLATION:
Monterey

HARVEST DATE:
Sep 11, 2021

ALCOHOL: 14.2%

PH: 3.38

TA: 5.5 g/L

AGING:
Stainless steel, 4 months

BOTTLING DATE: Apr 19, 2022

CASES PRODUCED: 136



SCHEID
VINEYARDS

2021 ESTATE VIOGNIER

TASTING NOTES

In 1965, Viognier was on the brink of extinction. Only eight meager acres of this Rhône varietal existed in the Condrieu. That Viognier has crawled its way off of the endangered species list is no small miracle. Capricious by nature, growing Viognier is like walking a tightrope. Sensitive, late ripening and naturally low in acid, she's a fickle grape and even when you pour heart and soul into her, she might just thumb her nose at you. Her saving grace? Viognier is truly gorgeous, with the aromas and distinctiveness of a Gewürz, the succulent fruit flavors and creamy mouthfeel of a Chardonnay, and that certain *je ne sais quoi* that gives her a magic all her own. Our 2021 Viognier features striking aromas of stone fruit, quince, citrus, guava and floral notes. A medium-bodied palate with layers of crisp acidity and bright fruit notes leads into a long, lingering tropical finish.

VINEYARD

Viognier is extremely sensitive to its surroundings, requiring a locale with just the right amount of heat and sunshine tempered by cool nights in order to keep the right sugar-acid-flavor balance. More so than most varieties, Viognier must be harvested at its absolute peak of maturity in order to show off the intense flavors and richness that are the epitome of this varietal. Our Viognier is grown on Block 7a of our estate San Lucas Vineyard. With cool mornings unfolding into plenty of afternoon sunshine, this 3-acre spot allows the late-ripening Viognier to hang on the vine and achieve maximum fruit flavors.

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

After hand-harvesting and delivery to the winery, the Viognier was fermented in a refrigerated stainless steel tank at a cool temperature of about 50°F. The slow and cold fermentation process enhances fruit esters and preserves the delicate nuances of the Viognier grape. We use a specially-selected yeast strain to further preserve and accent the fruit-forward varietal character. The wine was aged in 100% stainless steel for four months prior to bottling.

WINERY & TASTING ROOM

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