



VARIETY:
100% Sauvignon Blanc

VINEYARD:
Riverview

APPELLATION:
Monterey

HARVEST DATE: Sep 10, 2020

ALCOHOL: 14.4%

PH: 3.38

TA: 6.5 g/L

FERMENTATION:
Native yeast in French oak

AGING:
French oak, 6 months

BOTTLING DATE: Aug 08, 2021

CASES PRODUCED: 87



SCHEID
VINEYARDS

2020 RESERVE SAUVIGNON BLANC

TASTING NOTES

Monterey County may have built its vinous reputation primarily on Pinot Noir and Chardonnay, but our windswept AVA is also one of the best places in California for Sauvignon Blanc. Unlike our Estate SB, which only sees stainless steel during its journey to the bottle, our Reserve SB was fermented with native yeast then aged in neutral French oak for six months. Accordingly, our 2020 Reserve Sauvignon Blanc is a richly nuanced wine that encapsulates the big three: variety, terroir and technique. It offers vibrant aromatics ranging from notes of tarragon and quince to vanilla and subtle toasty oak. The palate is rich, focused and beautifully balanced thanks to the firm acidity. The finish is long, complex and complete.

VINEYARD

Our estate Riverview Vineyard is a cold climate (Region I), sustainably farmed site located two miles south of Soledad on the east side of the Salinas Valley. It rests on a southwest-facing granitic alluvial fan originating from the Gabilan Mountains' Chalone Peak. The views from Riverview include Mt. Junipero Serra, the confluence of the Arroyo Seco and Salinas Rivers, and the Santa Lucia Highlands, five miles to the west. This locale offers full sun exposure and little protection from the strong winds that scrub the valley every afternoon. It is significantly cooler than comparable sites in the Santa Lucia Highlands and Arroyo Seco AVAs.

VINTAGE

The 2020 growing season unfolded with a gentle winter followed by spring rains and moderate temperatures. Lovely 85°F days and cool 55°F evenings allowed for even ripening of the grapes. Warmer late season temperatures had our grapes ready to pick slightly earlier than normal, with our first grapes being harvested in mid-August. This proved to be a blessing because in late August, electrical storms sparked numerous fires that burned throughout Monterey County. Fortunately, fruit from our vineyards closest to the fires had already been picked and the strong winds off Monterey Bay helped to disperse the smoke and keep it from settling over our vineyards. In a year marked by challenge and change, we believe our 2020 vintage wines are a bright spot.

WINEMAKING

The grapes were handpicked in the early morning hours, whole duster pressed and slowly fermented in French oak barrels using the indigenous native yeast that grows naturally in the vineyards. The wine was then aged for six months in neutral French oak barrels to heighten the texture and aromatics. To retain acidity and structure, we did not allow the wine to go through malolactic fermentation.

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