

**VARIETY:**

100% Petit Manseng

VINEYARD:

Riverview

APPELLATION:

Monterey

ALCOHOL: 12.5%**PH:** 3.46**TA:** 8.1 g/L**AGING:**

100% stainless steel, 7 months

BOTTLING DATE: Jul 30, 2021**CASES PRODUCED:** 84**SCHEID**
VINEYARDS

2021 PETIT MANSENG

TASTING NOTES

The climate of Monterey County, with its low annual rainfall and cool nights during the growing season, makes it an ideal spot for producing consistently wonderful late harvest wines. Petit Manseng is traditionally grown in southwest France, most notably in the small Jurançon appellation where it has long been revered for its high quality. The wine was so valued, in fact, that it holds the distinction of being the only wine used to baptize a king of France. Our 2021 Petit Manseng is a medium-bodied wine with heady aromas of lush tropical fruit that lead into notes of apricot, passion fruit and yellow apple accompanied by vanilla and honey. The sweetness and opulent texture are complemented by a backbone of crisp acidity, resulting in a rich, intense and lively wine.

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. The 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 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

The grapes were handpicked at a high level of sugar of 30.9° Brix. Upon arrival at the winery, the grapes were gently whole cluster pressed. The juice was then cold settled to remove the excess pulp, which prevents the yeast from being stressed and allows for a clean fermentation. The juice was slowly fermented entirely in stainless steel at a very cold temperature to enhance the fruit esters and preserve varietal aromatics. Fermentation was arrested when the balance of flavors, sweetness and acidity was ideal.

WINERY & TASTING ROOM1972 Hobson Avenue
Greenfield, CA 93927
831.386.0316scheidvineyards.com**CARMEL TASTING ROOM**San Carlos & 7th
Carmel, CA 93923
831.656.Wine(9463)