

**VARIETY:**

Chardonnay

VINEYARDS:47% Scheid – Arroyo Seco
31% Riverview
18% Hacienda
4% Elm**APPELLATION:**

Monterey

HARVEST DATES:

Sep 16 -Oct 6, 2022

ALCOHOL: 13.5%**PH:** 3.52**TA:** 5.7 g/L**AGING:**92% French oak
8% Hungarian oak
30% new oak, 8 months**BOTTLING DATE:** Jul 18, 2023**CASES PRODUCED:** 452SCHEID
VINEYARDS

2022 ESTATE CHARDONNAY

TASTING NOTES

As the undisputed Queen of White Wine, Chardonnay is grown all over our bountiful state. But even wineries in other appellations will admit: Monterey County is Chardonnay country. The cool coastal climate, with morning fogs that often linger until mid-day, allows the intricate fruit flavors to develop while preserving crucial acidity. These just-right conditions place Monterey County on par with the best-growing regions of the world. For each vintage, we strive to craft a Chardonnay that allows the beauty of the Monterey AVA to shine. Through the judicious use of oak, we seek to complement, not detract from, the gorgeous fruit flavors that are the hallmark of Monterey Chards.

With a fruit-driven core of yellow apple, pear and citrus, our 2022 Chardonnay is made in a bright and lively style that strikes the perfect balance between rich and refreshing. Medium-bodied with crisp, balanced acidity, it has a lingering finish with hints of integrated sweet oak and caramel.

VINEYARDS

The majority of grapes for our 2022 vintage come from our Scheid Vineyard, just outside of Greenfield. This site brings vibrancy, excellent structure, and crisp acidity to the wine. The balance of the fruit comes from multiple sites in the northern part of the Monterey AVA. The northernmost vineyard, Riverview, is located near the town of Soledad and delivers concentrated flavors and a distinct minerality. This combination of vineyards creates a synergy where the whole is definitely greater than the sum of the parts.

VINTAGE

The 2022 growing season began with excellent growing conditions that continued into summer, with generally moderate temperatures. And then, BAM, a significant heat wave hit California in mid-August. This accelerated the harvest pace, with picking beginning about two weeks earlier than average, and slowed down certain varieties as the vines shut down during the extreme heat to protect themselves. Overall, the heat wave reduced yields, with smaller clusters and reduced berry sizes. Quality, however, is excellent for the 2022 vintage, with a significant level of complexity and intensity.

WINEMAKING

The grapes for this wine were hand-harvested, then pressed and fermented separately. A portion of the juice was fermented in French oak barrels for added complexity, roundness, and mouthfeel. The barrel-fermented wine was left *sur lie*, with the lees stirred weekly to further incorporate subtle oak components like caramel and butterscotch. The remaining balance was fermented in stainless steel at cool temperatures to enhance the varietal aromatics and retain a refreshing fruit-forward component to the final blend. The wine was then aged for eight months in barrel.

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