

**VARIETY:**

100% Albariño

VINEYARD:

Scheid – Arroyo Seco

APPELLATION:

Monterey

HARVEST DATE:

November 12 - 16, 2021

ALCOHOL: 12.0%**PH:** 3.39**TA:** 5.4 g/L**AGING:**

100% stainless steel, 3 months

BOTTLING DATE: Feb 14, 2022**CASES PRODUCED:** 400

SCHEID
VINEYARDS

2021 ESTATE ALBARIÑO

TASTING NOTES

Originally thought to have been brought to the Iberian Peninsula during the 12th century by Cistercian monks, the name Alba-Riño means “from the Rhine.” Today Albariño is widely planted in the northwestern part of Spain in the region of Galicia, as well as in the Portuguese Vinho Verde region where it is known as Alvarinho. Foodies adore this most fashionable white grape variety, owing to its preternatural ability to pair with the salty and the spicy (think seafood tapas, ham, prosciutto, smoked salmon, Manchego cheese, capers and oysters). Pure and vibrant, our 2021 vintage has aromas of pear, citrus, green apple and quince with a lovely floral note. Fermented and aged in stainless steel to preserve freshness and varietal character, this medium-bodied aromatic white possesses mouthwatering crisp acidity and is a favorite in our tasting room.

VINEYARD

Our half-acre of Albariño is planted on our namesake site, Scheid Vineyard. The Scheid, as it’s called, is located in the Arroyo Seco appellation of Monterey and boasts one of the coolest and longest growing seasons in the state. In other words, a little slice of Albariño heaven, as the cool temps preserve the intense fruit flavors and natural acidity of this fruit.

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 hand-picked and, upon arrival at the winery, whole-cluster pressed using a gentle membrane press. The juice was then cold settled before fermentation, allowing unnecessary solids to separate and sink to the bottom. This removal of excess pulp helps protect the yeast from being stressed and allows for a clean, happy fermentation. The juice was slowly fermented entirely in stainless steel at a very cold temperature to retain the aromatic floral components and enhance the fruit esters. The result is a delightful balance of fruity forwardness, crisp acidity and a full, round palate. Here at the winery, our Albariño is one of the first things we reach for when we need a crisp and flavorful easy-to-pair white wine.

WINERY & TASTING ROOM

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