



# SCHEID

VINEYARDS



## TASTING NOTES

### 2015 LATE HARVEST RIESLING

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. Our 2015 Late Harvest Riesling is packed with heady aromas of orange blossoms and honey, and a rich palate of tropical fruit, citrus and dried apricots. A backbone of bright acidity balances the whole, resulting in a clean and intense wine. The ultimate dessert wine, enjoy with fruit sorbets, strong cheeses, fruit-based desserts like apple or pear tarts, and crême brûlée. Or make this handcrafted wine a dessert all by itself ... it's not called the "Nectar of the Gods" for nothing!

## VINEYARD

Riesling prefers cool climate conditions, which allow for slow ripening and maintain the grape's fruit character and natural acidity. You won't find much planted in Napa and Sonoma – this balancing-act-every-year variety is grown primarily by the brave farmers of Monterey County. The grapes for our 2015 Late Harvest Riesling were picked by hand exclusively from our Viento Vineyard. This windy site is ideally suited for growing Riesling, with cool conditions and excellent air flow. We allowed the grapes to hang on the vine until December 7th when their sugars became concentrated and the flavors intense. It is at this level of ripeness when the grapes exhibit the trademark late harvest characteristics of tangerine and dried apricots, and the resulting wine develops a richness and viscosity that are essential.

## VINTAGE

The 2015 growing season delivered another stellar vintage in terms of quality although yields were down in almost all of our vineyards. Despite a lighter crop from one of the earliest seasons on record and a fourth year of drought, quality was high across the board. A mild winter caused early bud break and was followed by protracted bloom and cool, cloudy weather in May—impacting berry set and contributing to smaller grape clusters and crop size. The silver lining to the lower yield is the exceptional quality, with vivid, intense flavors.

## WINEMAKING

The grapes were hand-picked at 32.5° brix and entered the winery with a moderate amount of Noble Rot. Noble Rot, also known as Botrytis, dehydrates the berries and is the key to producing a wine of intensity and complexity. The Riesling was fermented with select yeast in 100% stainless steel at a relatively cool temperature of 50°F - 53°F. Cold fermentation allows the retention of fruit ester compounds that would be lost at higher temperatures. Fermentation was arrested at 14.7% sugar, as it was at this point that we considered the balance of flavors, sweetness and acidity ideal. The finished wine was aged in stainless steel for 8 months.

## VARIETY

100% Riesling

## VINEYARD

100% Viento

## APPELLATION

Monterey

## HARVEST DATE

December 7, 2015

## HARVEST BRIX

32.5°

## ALCOHOL

11.1%

## PH

3.38

## TA

6.8 g/L

## RS

14.7 g/L

## AGING

100% Stainless Steel

## BOTTLING DATE

May 25, 2016

## CASES

100

## PRICE

\$23

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**CARMEL TASTING ROOM**  
SAN CARLOS & 7th  
CARMEL, CA 93923  
831.626.WINE (9463)

**GREENFIELD TASTING ROOM**  
1972 HOBSON AVENUE  
GREENFIELD, CA 93927  
831.386.0316