

**VARIETY:**

Chardonnay

**VINEYARD:**

Escolle Road Vineyard

**APPELLATION:**

Santa Lucia Highlands

**HARVEST DATE:**

Sep 22, 2017

**ALCOHOL:** 14.5%**PH:** 3.26**TA:** 7.5 g/L**AGING:**100% French oak  
43% new, 18 months**BOTTLING DATE:** May 16, 2019**CASES PRODUCED:** 254**SCHEID**  
VINEYARDS

## 2017 RESERVE CHARDONNAY SLH

**TASTING NOTES**

A top-notch Chardonnay can be one of life's great pleasures and the Monterey appellation's climate, with morning fogs that often linger until midday, allows the intricate fruit flavors to develop while preserving crucial acidity. Our Chardonnay Reserve program was developed to produce a rich wine that showcases the distinctiveness of the Monterey growing region. This hand-harvested, small batch Chardonnay hails from the Santa Lucia Highlands, where the cool climate results in complex, intense wines. Barrel fermentation in small, medium-toast French oak and partial malolactic fermentation bring a richness and depth to the blend, which is elegantly balanced with dramatic tropical fruit flavors. Aromas of yellow apple, pear, and citrus with notes of butterscotch, vanilla and a hint of allspice tie the wine together in a medium body leading into a lingering finish.

**VINEYARD**

Marine influenced mornings and afternoon breezes coming off Monterey Bay create the unique thumbprint that is shared by Santa Lucia Highlands wines. The Escolle Road Vineyard is located on a northern elevated bench of the SLH AVA. Ancient, glacial alluvial soils pair with the morning fog and afternoon winds to create a true Region I climate, perfect for Burgundian grapes. The loose, nutrient-depleted foundation naturally stresses the vines, which results in wonderfully complex fruit flavors with vibrant acidity.

**VINTAGE**

2017 was a more typical, temperate growing season than recent years, resulting in healthy vines. Winter rains led into mild spring weather that brought a good bloom period. Warm temperatures in late July helped the grapes reach full ripeness. Record-breaking heat followed in early September, causing brix levels to jump and speeding up the harvest, but the weather soon cooled and harvest slowed to a more normal rate. Yields were light to average, with fruit showing high quality and intense color.

**WINEMAKING**

Upon arrival at the winery, the hand-picked grapes were gently whole-cluster pressed, chilled and racked clean. A portion of the blend was sent to a refrigerated stainless steel tank where the juice was inoculated with select strains of yeast and slowly fermented cool to enhance floral and varietal aromatics. The balance of the blend was barrel fermented to add roundness and mouthfeel. After fermentation, the wine was racked to 100% French oak barrels for aging.

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