

**VARIETY:**

100% Roussanne

**VINEYARD:**

Hames Valley Vineyard

**APPELLATION:**

Monterey

**HARVEST DATE:**

Sep 15, 2018

**ALCOHOL:** 14.5%

**PH:** 3.47

**TA:** 4.7 g/L

**AGING:**

Stainless steel, 7 months

**BOTTLING DATE:** May 20, 2019

**CASES PRODUCED:** 110



## 2018 ESTATE ROUSSANNE

**TASTING NOTES**

The name Roussanne comes from the French, “roux,” or russet, referring to the stunning red-gold color of the grapes at harvest. Roussanne is traditionally a blending grape in its native Rhône Valley but has the capacity to perform beautifully as a single varietal wine as well. Funny enough, much of the early plantings of Roussanne in California were later identified in fact, as Viognier. While the varieties are quite complimentary, they each have their own distinct personality and attributes. And while Roussanne is often relegated to being just a component of a blend, we believe this complex and cellar-worthy varietal deserves to be bottled on its own. Our 2018 vintage is a classic Roussanne, with aromas of pear, pineapple and honeysuckle. The palate offers notes of bright tropical fruit, citrus and white flowers that are complemented by an exquisite balance of richness, minerality and crisp acidity.

**VINEYARD**

The climate of our Hames Valley Vineyard provides an ideal home-away-from-home for our Rhône Valley grapes. The warm days and Mistral-like winds are familiar for the southern France varietals. Though Roussanne has a reputation for being temperamental in the vineyard, this special spot has consistently produced beautiful Roussanne that shines either in a blend or on its own.

**VINTAGE**

The 2018 growing season was perhaps the most drama-free vintage in years. Beginning with refreshing and timely rains that led into a cooler than average spring, the bloom period was delayed and extended into June. Right on cue, warm temperatures arrived in August, enabling fruit growth and color development to catch up. Fall conditions were perfect, with mild temperatures and no significant rainfall, allowing grapes to ripen slowly and steadily. The result was a winemaker’s dream: fantastic fruit with excellent quality and flavor potential.

**WINEMAKING**

The handpicked grapes were whole-cluster pressed and only the free run and lightly pressed juice were kept for fermentation. 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 tanks at 50°-55°F to enhance the fruit esters and preserve the varietal aromatics. The result is a distinctive mineral-driven wine with a lovely balance of body and freshness.

**WINERY & TASTING ROOM**

1972 Hobson Avenue  
Greenfield, CA 93927  
831.386.0316

[scheidvineyards.com](http://scheidvineyards.com)

**CARMEL TASTING ROOM**

San Carlos & 7th  
Carmel, CA 93923  
831.656.Wine (9463)