



VARIETY:
100% Sauvignon Blanc

VINEYARD:
Riverview Vineyard

APPELLATION:
Monterey

HARVEST DATE:
Sept 15, 2018

ALCOHOL: 14.4%

PH: 3.29

TA: 7.7 g/L

FERMENTATION:
Native yeast in new French oak

AGING:
9 months in neutral French oak

BOTTLING DATE:
Aug 13, 2019

CASES PRODUCED:
326 6-Packs (163 cases)



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VINEYARDS

2018 RESERVE SAUVIGNON BLANC

TASTING NOTES

Monterey County may have built its vinous reputation primarily on Pinot Noir and Chardonnay, but our windswept AVA is also one of the best places in California for Sauvignon Blanc. The fruit came from a special, meticulously farmed, ½-acre block at our Riverview Vineyard. Unlike our Estate SB, which only sees stainless steel during its life, our Reserve SB was fermented with native yeast in new French oak barrels then aged in neutral French oak for nine months. Accordingly, our 2018 Reserve Sauvignon Blanc is a powerful wine that encapsulates the big three: variety, terroir and technique. It offers strong aromatics ranging from dried herbs and gooseberries to guava and vanilla. The palate is rich, focused and beautifully balanced thanks to the firm acidity. The finish is long, complex and complete. It's been about 10 vintages since we've produced a Reserve SB but when the team got together to taste this one pre-bottling, there were unanimous contented sighs and high-fives around the room. We hope you enjoy!

VINEYARDS

Our estate Riverview Vineyard is a 340-acre, cold-climate (Region I), sustainably farmed site located two miles south of Soledad on the east side of the Salinas Valley. It rests on a southwest-facing granitic alluvial fan originating from the Gavilan Mountains' Chalone Peaks. The views from Riverview include Mt. Junipero Serra, the confluence of the Arroyo Seco and Salinas Rivers and the Santa Lucia Highlands, five miles to the west. The property offers full sun exposure and little protection from the strong winds that scrub the valley every afternoon. It is significantly cooler than comparable sites in the Santa Lucia Highlands and Arroyo Seco AVAs.

VINTAGE

The 2018 growing season was perhaps the most drama-free vintage we've seen in years. It began with much needed rains followed by a cooler-than-average spring. The bloom period was delayed and extended into June. Right on cue, warm temperatures arrived in August and continued through the fall allowing the grapes to ripen slowly and steadily. Overall, the mild weather and lack of rainfall produced intensely flavored, perfectly balanced wines across the board.

WINEMAKING

The grapes were handpicked in the early morning hours, whole cluster pressed and slowly fermented in 100% new French oak barrels using the indigenous native yeast that grows naturally in the vineyards. The wine was then aged for nine months in neutral French oak barrels to heighten the texture and aromatics. To retain acidity and structure we did not allow the wine to go through malolactic fermentation.

WINERY & TASTING ROOM

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