

**VARIETY:**

100% Viognier

VINEYARD:

San Lucas Vineyard

APPELLATION:

Monterey

HARVEST DATE:

Sep 10, 2018

ALCOHOL: 14.6%**PH:** 3.37**TA:** 5.9 g/L**AGING:**

Stainless steel, 7 months

BOTTLING DATE: May 16, 2019**CASES PRODUCED:** 128**SCHEID**
VINEYARDS

2018 ESTATE VIOGNIER

TASTING NOTES

In 1965, Viognier was on the brink of extinction. Only eight measly acres of this Rhône varietal existed in the Condrieu. That Viognier has crawled its way off of the endangered species list is no small miracle. Capricious by nature, growing Viognier is like walking a tightrope. Sensitive, late ripening, and naturally low in acid, she's a fickle grape and even when you pour heart and soul into her, she might just thumb her nose at you. Her saving grace? Viognier is truly gorgeous, with the aromas and distinctiveness of a Gewürz, the succulent fruit flavors and creamy mouthfeel of a Chardonnay, and that certain *je ne sais quoi* that gives her a magic all her own. Our 2018 Viognier features striking aromas of white peach, pear and orange blossom. On the palate, layers of stone fruit and tropical notes lead into a crisp, clean finish.

VINEYARD

Viognier is extremely sensitive to its surroundings, requiring a locale with just the right amount of heat and sunshine tempered by cool nights in order to keep the right sugar-acid-flavor balance. More so than most varieties, Viognier must be harvested at its absolute peak of maturity in order to show off the intense flavors and richness that are the epitome of this varietal. Our Viognier is grown on Block 7a of our San Lucas Vineyard. With cool mornings unfolding into plenty of afternoon sunshine, this 3-acre spot allows the late-ripening Viognier to hang on the vine and achieve maximum fruit flavors.

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

After hand-harvesting and delivery to the winery, the Viognier was fermented in a refrigerated stainless steel tank at a cool temperature of about 50°F. The slow and cold fermentation process enhanced fruit esters and preserved the delicate nuances of the Viognier grape. We used a specially-selected yeast strain to further preserve and accent the fruit-forward varietal character. The wine was aged in 100% stainless steel for eight months prior to bottling.

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