

**VARIETY:**

100% Chardonnay

VINEYARD:

Riverview

APPELLATION:

Monterey

HARVEST DATES:

Oct 2- Oct 11, 2019

ALCOHOL: 14.9%**PH:** 3.66**TA:** 6.4 g/L**AGING:**

100% French oak

100% new, 16 months

BOTTLING DATE: Jul 26, 2021**CASES PRODUCED:** 90

SCHEID
VINEYARDS

2019 RIVERVIEW VINEYARD CHARDONNAY

TASTING NOTES

It began as a plan to craft a Chardonnay that captured the true essence of our estate Riverview Vineyard, an exceptional benchland site. It evolved into creating a micro-winery on the vineyard in order to conduct a true native yeast, in-vineyard fermentation. The result is a wine that beautifully displays Riverview's unique thumbprint. This vintage expresses aromas of wet stone minerality and ripe fruit notes of yellow apple, quince and lime. The palate is deep yet refreshing, big on fruit while being balanced with crisp coastal acidity. Soft and toasty oak adds roundness and creaminess to the wine while never sacrificing the gorgeous juicy palate.

VINEYARD

Our Riverview Vineyard is located two miles southeast of Soledad and adjacent to the Pinnacles National Park on a bench overlooking the Salinas River. The bench location aids in creating excellent air flow and the southwestern exposure maximizes available sunlight. Morning fog and afternoon winds from the Monterey Bay's marine influence create a true Region I climate, allowing the fruit to ripen slowly and evenly. Riverview Vineyard is a premier vineyard site with ideal attributes for ultra-premium Chardonnay.

VINTAGE

The 2019 growing season in Monterey County typified the long-term average; predictable precipitation followed by consistent growing conditions, moderated by heat spikes. The year also marked an end to the drought that California had been experiencing since 2013. Our vineyards received 20 inches of rainfall throughout the season, well into bud break and into bloom time impacting fruit set with decreased yields. Harvest began in early September and weather during harvest was dry producing moderate, favorable temperatures. Overall temperate during ripening combined with restrained yields produced fruit of incredible depth.

WINEMAKING

The grapes were picked in the cool early morning hours to ensure freshness. After a short trip from the vine rows to our micro-winery, located in the center of the vineyard, the grapes were gently whole-cluster pressed, then the juice was allowed to settle before being racked to 100% new French oak barrels. The barrels remained in the micro-winery, free from any commercial yeast, ensuring the fermentation was initiated by wild yeast indigenous to the Riverview Vineyard. Following a long, cool barrel fermentation, the wine was kept on its lees and aged for 16 months. Regular stirring of the lees enhanced the aromatics and texture. The final blend was a selection of our top four barrels.

WINERY & TASTING ROOM

1972 Hobson Avenue
Greenfield, CA 93927
831.386.0316

scheidvineyards.com

CARMEL TASTING ROOM

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