



VARIETIES:
100% Riesling

VINEYARD:
Mesa Del Rio Vineyard

APPELLATION:
Monterey

HARVEST DATE:
Oct 23, 2019

ALCOHOL: 12.5%

PH: 3.19

TA: 5.9 g/L

AGING:
100% Stainless steel

BOTTLING DATE: Mar 27, 2020

CASES PRODUCED: 126



SCHEID
VINEYARDS

2019 ESTATE DRY RIESLING

TASTING NOTES

Flashback to July 2019: Dave Nagengast, VP of Winemaking, is cruising down the Rhine River on a Scheid Vineyards weeklong excursion, savoring classic German Rieslings, from bone dry to dessert sweet and everything in between. It was the *trocken*, or dry style, with their gorgeous aromatics and bracing acidity, that really got to him. Back in Monterey, Dave couldn't shake it. He was inspired! With a block of estate grown Riesling at his fingertips, he decided to craft a Dry Riesling from our cool climate Mesa del Rio Vineyard, a site perfectly suited to a bone dry rendition that accentuates the beautiful fruit, flinty minerality and brisk acidity of Riesling. A nose of peach and citrus unfolds into flavors of stone fruit, fresh apple, lemon-lime and apricot and a backbone of racy acidity. It is a wine that begs for good food and warm conversation.

VINEYARD

The windy maritime conditions of our Mesa del Rio Vineyard in Greenfield are ideally suited to the cool climate loving Riesling grape. The cool afternoon breezes keep heat stress at bay, an absolute necessity for top quality Riesling, and the long growing season allows the fruit to reach optimum flavor development on the vine while maintaining acidity. Our Riesling grapes are planted atop the westernmost slope, Block B1, on an alluvial fan with gentle slopes, excellent air flow, and a distinctive, shaly soil.

VINTAGE

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

WINEMAKING

The handpicked grapes were whole cluster pressed and the juice was lightly pressed. 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 at a very cold temperature to enhance the fruit esters and preserve varietal aromatics, then aged in 100% stainless steel for 7 months.

WINERY & TASTING ROOM

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