



VARIETY:
100% Sauvignon Blanc

VINEYARD:
Riverview

APPELLATION:
Monterey

HARVEST DATE:
Sept 17, 2019

ALCOHOL: 14.4%

PH: 3.48

TA: 6.5 g/L

FERMENTATION:
Native yeast in new French oak

AGING:
French oak, 8 months

BOTTLING DATE:
Jul 14, 2020

CASES PRODUCED:
70



SCHEID
VINEYARDS

2019 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 for our Reserve Sauvignon Blanc comes 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 eight months. Accordingly, our 2019 Reserve Sauvignon Blanc is a powerful wine that encapsulates the big three: variety, terroir and technique. It offers strong aromatics ranging from pear, quince and pineapple to hazelnut and vanilla. The palate is medium-bodied, tropical fruit focused and beautifully balanced thanks to the acidity. The sweet oak finish is long, complex and complete.

VINEYARDS

Our estate Riverview Vineyard is a 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 Gabilan Mountains' Chalona 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 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 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 eight 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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