



VARIETY:
100% Sauvignon Blanc

APPELLATION:
Monterey

ALCOHOL: 13.5%

PH: 3.37

TA: 5.5 g/L

AGING:
100% Stainless Steel, 4 months

BOTTLING DATE: Feb 5, 2020

CASES PRODUCED: 3,000



SCHEID
VINEYARDS

2019 ESTATE SAUVIGNON BLANC

TASTING NOTES

Sauvignon Blanc is in its element when it is fermented entirely in stainless steel tanks (no oak), allowing the fresh crisp nature of the fruit to shine through. And that's how we do our Estate Sauvignon Blanc. Bright notes of Meyer lemon, lime kefir and stone fruit, along with hints of tangerine and guava, give way to a crisp acidity that lends a beautiful freshness and structure to this wine. Light herbal and grass notes lurk in the background, as well as a mild tartness that is a hallmark of Sauvignon Blanc. This is a wine that is a perfect first glass of the evening...and you're probably going to want a second.

VINEYARDS

Monterey County, with its combination of warm days followed by cool winds in the late afternoon, possesses excellent climatic conditions for this classic varietal. In fact, we grow it on five of our estate vineyards. For Winemaker Dave Nagengast, it's an embarrassment of riches really. Sauvignon Blanc is a vigorous variety in the vineyard and it is important to tailor farming practices to obtain full flavor development. At Scheid, we utilize trellis systems that shelter the grapes, allowing filtered sunshine through the canopy to gently and evenly ripen the clusters. Vine growth and excessive foliage are managed by limiting water to keep vigor in check. The fruit for the 2019 vintage came from our estate vineyards in the Monterey appellation, where the maritime-influenced conditions bring out the grassy and herbal traits of Sauv Blanc, with a hint of mineral edginess.

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

Handpicked in the early morning hours, the grapes were whole cluster pressed and slowly fermented in stainless steel at cold temperatures to preserve bright fruit flavors and varietal character. Stainless steel tanks provide a neutral environment that serve to accentuate the wine's crisp, zesty qualities and retain its distinctive freshness. The finished wine was aged for 4 months in stainless steel and stored cold to retain the wine's aroma and fresh character. The result is a pure Sauvignon Blanc, with grass, sass, and a whole lotta class. Pour a glass!

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